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The *Farrier's Guide*; or, the *Horse Dissected*: Being the most accurate, and satisfactory Account of the Diseases incident to that noble Beast, ever yet publish'd; with their Signs, Symptoms, Prognosticks and Cures in all Cases; a certain Cure for the GLANDERS, *without trepanning*; a never-failing Cure for the *Grease*; and another for *broken-winded* HORSES: wrote by way of *Dialogue* between a Horse-Doctor and a Groom, by a late eminent Surgeon.

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Compiled after Thirty Years Experience,

By PEREGRINE MONTAGUE, Gent.

of *Grange-Abbey* in *Oxfordshire*.

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HORSE DISSECTED.

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BEING

An Accurate Account of the DISEASES incident to that Noble and Uſeful Beaſt:

With their Signs, Symptoms, Prognoſticks, and Cures, in all Caſes; their Beginning, Progreſs, and fatal Periods when neglected or unſkilfully managed. Illuſtrated with ſeveral choice Remedies, never before made public; and a certain Cure for the Glanders, without trepanning,

Wrote by Way of Dialogue between a Horſe-Doctor and a Groom.

Doctor.

AS my chief Deſign is to inform you of the ſeveral Diſorders incident to Horſes, together with the moſt ſafe, eaſy, and effectual Cures, I ſhall take up but little of your Time in expatiating on their Uſe, &c. we being every Day convinced of the great Service they are of to Mankind, not only in their various Labours, but as they concern both Health and Pleaſure. If you are not ſufficiently acquainted with the Structure of this noble Creature, it will not be improper to give a Deſcription of it, as it will be preparatory to your better underſtanding what I hereafter treat of.

Groom. I ſhall be glad to have an Account of it from a Perſon of your Judgment.

D. As the Parts of a Horſe's Body furniſh a great Variety of Terms, you are to obſerve the Hair and Skin are called the Coat; the long Hair on the Neck, the Mane; the Fore-top, the Topping, or Tuke; the Hair behind, on the Feet, the Fetlock, or Fetterlock; that growing over the Top of the Hoof, the Coronet, or Cronet; that on the Eye-lids, the Brill.—The Ridge whereon the Mane grows is called the Creſt or Criſt; the Fore-part, from the Neck to the Fore-legs, the Briſket, or Cheſt; the Mark frequently running down his Face, the Rache; and that in the Forehead, the Star.—The Top of the Shoulder-blades, at the ſetting on of the Neck, is called the Withers; the Place where the Saddle is ſet, the Back; and a Bruiſe, or Hurt thereon, a Naval-gall; the Middle of the Back, from the Mane to the Hip, the Reins; the Extremity of the Reins, above the Hip, the Croupe; the Tail, the Dock, or Runt; the Hollow, or ſinking of the Back-bone, the Sway; the hind Part of the Belly, next the Genital, the Flank; that nearer the Thighs, the Groin; the looſe Skin wherein the Yard is, the Sheath; and the fore Parts of the Shoulders, next the Breaſts, the Fillets.——The uppermoſt Part of the hind Leg, next the Buttock, is called the Stifle, or Stifle-joint; the After-joint, or Bending of the hind Leg, the Cambrel, or Elbow; the inner, the Ham, or Hough; the Joint at the Fetlock, the Paſtern, Ancle, or Fetlock-joint; the Foot, above the Hoof of the Ancle-joint, the Coronet.—The Part from the Withers to the top Joint of the fore Leg, is called the Shoulder; the middle Joint of the fore Leg, the Knee; the Right Leg before, the Off-leg; and the Left, the Near.—The Hoof is called the Horn; the Hollow of the Hoof, the Coffin; the tender Part of the Hoof, next the Heel, the Fruſh; the Ball of the Foot, the Frog; the Part to be pared or cut off the Hoof, when over grown, the Riſt; the fore Part of the Hoof, the Toes; the hind Part, where there is a Riſing in the Middle of the Sole, the Heel; and the Inſides, meeting on the Heel, the Quarters.

G. How ſhould a Horſe be form'd, to be accounted compleat, and well made?

D. A Horſe, to be good and well made, muſt have three Parts like thoſe of a Woman, *viz.* the Breaſt, which is to be broad,

broad, the Hips round, and the Neck long; three of a Lion, *viz.* Countenance, Intrepidity, and Fire; three of a Bullock, the Eye, Noſtril, and Joint; three of a Sheep, the Noſe, Gentleneſs, and Patience; three of a Mule, Strength, Conſtancy, and Foot, three of a Deer, Head, Leg, and ſhort Hair; three of a Wolf, Throat, Neck, and Hearing; three of a Fox, Ear, Tail, and Trot; three of a Serpent, Memory, Sight, and Turning; three of a Hare or Cat, Running, Walking, and Suppleneſs.

G. How are the different Kinds of Horſes diſtinguiſhed?

D. They are differently denominated, with Regard to their Strain, or Country: The *Neapolitan* is known by his Hawk Noſe; the *Spaniſh* Genet, by his ſmall Limbs; the *Barb*, by his fine Head and deep Hoof; the *Dutch*, by the Roughneſs of his Legs; the *Engliſh*, by his ſtrong knitting together. Horſes are alſo diſtinguiſhed with Regard to the Uſes or Offices they are reſerved for; as the Running-Horſe, Hunting-Horſe, War-Horſe, Coach-Horſe, Road-Horſe, Cart-Horſe, Pack-Horſe, *&c.*

G. How are their Colours diſtinguiſhed?

D. With Regard to their Colours, the Bay admits of divers Shades, or Caſts, *viz.* a Black-bay, Brown-bay, Dapple-bay, all which have conſtantly black Manes and Tails. Dun, and Mouſe-dun, have frequently a black Liſt along the Back, which denominates them Flea-back'd. Flea-bitten, which is White, ſpotted with Red. Grey, Dapple-grey, Silver-grey, Sad, or Powder'd-grey, Black-grey, Sandy-grey, and Iron-grey. Griſſel, or Rount, a light Roſin Colour, intermix'd with White. Peach Colour, or Bloſſom Colour. Pyebald, which conſiſts of two Colours, one of them White. Roan, a Bay, Black, or Sorrel, intermix'd with white Hair. Rubican, Black, or Sorrel, with white Hairs ſcattered about his Body. Sorrel, common Sorrel, Red, or Cow-coloured Sorrel, bright, or light-coloured Sorrel, burnt Sorrel; all chiefly diſtinguiſhed by the Colour of their Manes. Starling Colour, reſembling a browniſh or blackiſh Grey, only more freckled, or intermixed with White. Tyger Colour, much the ſame with the Brindle-grey, only the Spots ſmaller. Wolf Colour. Deer Colour. Black. White.

G. Which Sorts are moſt valued for their Colour?

D. It is hard to lay down any univerſal Rules. The White, which promiſe leaſt, often prove good, when black

about the Eyes and Noſtrils. There are alſo extraordinary good Iron-greys, tho' not reputed a valuable Colour. The Dapple-grey is priz'd for Beauty; the Brown-Bay for Service; the Black, with Silver Hair, for Courage; the Roan, for Countenance; the Sorrel, Black without White, and Iron-grey, are reputed hot and fiery; the Bright-grey, Flea-bitten, and Black with white Spots, are ſanguine; the White, Dun, and Pyeball, phlegmatic and heavy; the Mouſe-dun, Red-bay, and Blue-grey, are dull; the Peach-colour rarely prove obedient to the Spur; the Sorrel ſeldom fail of being good (if not ſpoil'd in Breaking) eſpecially if their Legs, Tails, and Manes be black: The ſame may be ſaid of the Flea-bitten; at leaſt thoſe ſo mark'd in the fore Parts, or over the whole Body; but, when only behind, it is an ill Sign.

G. How is the Age of a Horſe known?

D. The firſt Year he has his Foal's Teeth, which are only Grinders and Gatherers; *the ſecond*, the four foremoſt change, and appear browner and bigger than the reſt; *the third*, he changes the Teeth next to theſe, leaving no apparent Foal's Teeth, but two on each Side above and two below; *the fourth Year*, the Teeth next to theſe are chang'd, and no Foal's Teeth are left but one on each Side above and below; *at five Years*, his foremoſt Teeth are all chang'd, and the Tuſhes on each Side are compleat; thoſe which come in the Places of the laſt Foal's Teeth, being hollow, and having a little black Speck in the Midſt, and this is called, *The Mark in a Horſe's Mouth*, which continues till eight Years of Age. *At ſix Years* he puts up new Tuſhes, near which appears a little Circle of young Fleſh, at the Bottom of the Tuſh, the Tuſhes withal being white, ſmall, ſhort, and ſharp. *At ſeven Years* the Teeth are all at their full Growth, and the *Mark in the Mouth* appears very plain. *At Eight*, all his Teeth are full, ſmooth and plain, and the Mark ſcarce diſcernable, the Tuſhes looking yelloviſh. *At Nine*, the foremoſt Teeth ſhew longer, yellower, and fouler than before, and the Tuſhes become bluntiſh. *At Ten*, no Holes are felt on the Inſide of the upper Tuſhes, which, till then, are very ſenſible: Add to this, that the Temples begin to be crooked and hollow. *At Eleven*, his Teeth are very long, yellow, black, and foul; but he will cut even, and his Teeth ſtand directly oppoſite to one another. *At Twelve*, the upper Teeth hang over the nether. *At Thirteen*

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the Tuſhes are worn cloſe to his Chaps, if he hath been much ridden, otherwiſe they will be black, foul, and long.

G. Are theſe the only Means of forming a Judgment of the Age of a Horſe?

D. No; there are other Ways of knowing whether a Horſe be young or old. For Inſtance: If the Hoof be ſmooth, moiſt, hollow, and well-ſounding, it is a Sign of Youth. On the contrary, if rugged, and, as it were, ſeamed, one Seam over another, and withall dry, foul, and ruſty, it is a Sign of old Age: Again, take a Horſe by the Stern of his Tail, cloſe at the ſetting on to the Buttock, and griping it between the Finger and Thumb, if a Joint be found to ſtick out more than the reſt, the Bigneſs of a Nut, the Horſe is under Ten; but, if the Joints are all even, he may be Fifteen. The Eyes being round, full, and ſtaring; the Pits that are over them filled, ſmooth, and nearly even with their Temples, and no Wrinkles to be ſeen, either under or above, this is a ſure Mark of Youth. The Skin being plucked up in any Part betwixt the Finger and Thumb, and let go again, if it returns ſuddenly to its Place, and remains without Wrinkles, it looks like Youth. A dark-colour'd Horſe, growing griſly about the Eye-brows, or under the Mane, or a whitiſh Horſe growing meanelled, either white or black all over, may be infallibly concluded extremely aged. Laſtly, a Horſe being young, the Bars of his Mouth are ſoft and ſhallow, otherwiſe they are deep, and feel hard and rough.

G. What Diſeaſes are Horſes incident to?

D. They are ſubject to a great Number of Diſorders; and, as many of them take their Riſe from Colds, I will give you ſome Account of this Foundation of Ills in the firſt Place: Colds are contracted oftener from hard riding than any other Cauſe, eſpecially when they are afterwards neglected, and left either in the cold Air or a cold Stable.

G. In what Manner does a Cold make its Appearance?

D. All Colds do not affect Horſes in the ſame Manner; but whenever the Noſe gleets, the Kernels about the Ears and under the Jaws ſwell; when the Horſe appears dull and heavy; the Eyes watry; when he is obſtructed in Breathing; appears feveriſh; works in his Flanks; loaths his Meat; the Mouth ſlimy; Ears and Feet cold. Theſe are undeniable Signs of a Cold.

G. Are they, when thus diſordered, troubled with a Cough, as in the human Kind?

D. It is very common for Horſes to cough when they have taken Cold, tho' it is not always a dangerous Symptom, eſpecially when he coughs ſtrong, ſnorts, and pricks up his Ears, when he is briſk in his Motions, dungs and ſtales freely, and has a good Coat, *&c.*

G. Do you truſt the Diſorder, when theſe Symptoms appear, to be carried off by Nature?

D. Bleeding is recommendable, let the Symptoms be ever ſo good; you are likewiſe to keep the Horſe warm, give him Plenty of warm Water, with a Handful of Oatmeal to every Pailful, and give Feeds of ſcalded Bran, Malt, *&c.*

G. What Quantity of Blood is neceſſary to be taken from a Horſe under theſe Circumſtances?

D. Almoſt two Quarts; and if the Diſorder continues, you are to bleed him again, but take not ſo much in Quantity as before, three Pints being ſufficient, unleſs the Horſe be very ſtrong.

G. In caſe theſe Means do not carry off the Diſorder, in what Manner would you proceed then?

D. If the Horſe grows worſe, infuſe three Ounces of Aniſeeds and half a Drachm of Saffron, in a Quart of boiling Water; let this ſtand four Hours, then pour off as much as will run clear, add five Ounces of Honey, and four or five Spoonfuls of the beſt Sweet Oil thereto, and give this Drink, Milk-warm, every Night for a Week; and, where a Fever is ſuſpected, be ſure give two or three Ounces of Nitre for four or five Days, in his Feeds or Water; or diſſolve three or four Ounces of Cream of Tartar in his Water every Day for a Week.

G. What is to be done when the Horſe is very coſtive?

D. Give the following emollient Glyſter, in caſe the Cream of Tartar fails of Succeſs.

Maſhmallows and Camomile Flowers, of each two Ounces; ſweet Fennel-ſeeds and Bay-berries, bruiſed, one Ounce each; boil theſe in one Gallon of Water for an Hour; when ſettled, add to the Liquor half a Pound of Treacle, and a Pint of Linſeed Oil.

Before this be adminiſtred a ſmall Hand, well oiled, ſhould be paſſed up the Fundament, to bring away any hardened Dung, which

which might otherwiſe obſtruct the Paſſage of the Glyſter. If you find this not ſufficiently laxative, you may give four Ounces of either Lenitive Electuary, Cream of Tartar, or purging Salts. It may likewiſe be found neceſſary, in order to haſten the Cure, to give the following cordial Ball.

Anniſeeds, Carrawayſeeds, and greater Cardamoms, finely powdered, of each one Ounce; Flower of Brimſtone, two Ounces; Turmerick, in fine Powder, one Ounce and an half; Saffron, two Drachms; Spaniſh-juice, diſſolved in Water, two Ounces; Liquorice-powder, one Ounce and an half; Wheat-flower, a ſufficient Quantity to make into a ſtiff Paſte, by beating all the Ingredients well in a Mortar. The Quantity given to be the Size of a ſmall Egg, either in a Ball, or diſſolved in a Pint of warm Ale.

You may give this every other Day for a Week; but Care is to be taken that the Horſe is kept warm, and that his hot Maſhes and warm Cloathing are continued.

G. Is Exerciſe required in this Diſorder?

D. If the Weather be mild, moderate Exerciſe does Service; and ſo does frequent rubbing with Cloths, eſpecially about the Neck and Throat. When you give ſcalded Bran, let it be put hot into the Manger, as the Steam from thence greatly promotes the running, and much forwards the Cure.

G. Should Hay be given while thus diſordered?

D. Yes; but it ſhould be ſmall in Quantity, and good in Quality.

G. Are not Rowels of Service in Colds?

D. Where Horſes are fleſhy, they often do good; and ſo does two or three gentle Purges, when the Diſorder is pretty well removed, in which Caſe I adviſe the following:

Senna, two Ounces; Salt of Tartar, three Drachms. Infuſe theſe in a Pint of boiling Water two or three Hours; pour off and diſſolve in it three Ounces of Glauber Salts, and two Ounces of Cream of Tartar.

This is both eaſy and quick in its Operation, and preferable, in all inflammatory Caſes, to many other Purges, as it paſſes into the Blood, and operates alſo by Urine.

G. What are the Symptoms of a Fever?

D. Reſtleſsneſs; parch'd and dry Tongue; red and inflam'd Eyes; Loſs of Appetite; high-colour'd Urine, made with Difficulty; full and hard Pulſe; and when the Horſe dungs often, and it comes from him in ſmall hard Bits, theſe are undeniable Symptoms of a Fever.

G. Wha

G. What is the proper Method of Cure?

D. If the Horſe be ſtrong, take two or three Quarts of Blood from him, and then give a Pint of the following Drink three or four Times a Day.

Balm, Sage, and Camomile Flowers, each one Handful; Liquorice-root, ſliced, half an Ounce; Salt Prun, or Nitre, three Ounces; infuſe in two Quarts of boiling Water; when almoſt cold ſtrain off, and ſqueeze into it the Juice of two or three Lemons, and ſweeten with Honey.

You are to give him ſcalded Bran in ſmall Quantities, and his Diet in general ſhould be much the ſame as that given in Colds. The following is likewiſe given once a Day with good Succeſs.

Take two Ounces of Salt of Tartar, and one Ounce of Sal-Armoniac; diſſolve theſe in two Quarts of Water, and afterwards mix it with a Pail of River-Water, adding a Handful of Bran or Barley-meal thereto.

If your Horſe refuſes to feed, take more Blood from him, and continue the Drinks, to which you may add two or three Drachms of Saffron; and, if his Dung be knotty and hard, continue the emollient Glyſter. Great Service has likewiſe been done in Fevers by the following opening Drink.

Cream of Tartar and Glauber-Salts, of each three Ounces; diſſolve in Water-Gruel or Barley-Water.

The Day this Drink is given, the Glyſter ſhould be omitted; neither ſhould the Nitre-drink be taken on the Day this is adminiſtered.

G. What are the Signs of Recovery in a Fever?

D. Reliſh to Food, and taking to lie down, are good Signs of Recovery. To forward the Cure, walk him abroad in the Air, and give Plenty of ſweet Litter to reſt him in the Stable.

G. Are not ſome Kind of Fevers more fatal than others?

D. The compound Fever is of a very irregular and dangerous Nature; and, if unſkilfully managed, often ends in Death.

G. What are the Symptoms in this Kind of Fever?

D. A ſlow Fever, with languiſhing and extreme Depreſſions; inwardly hot, and outwardly cold; Eyes moiſt and languid; Loſs of Appetite, continual Moiſture in the Mouth; Dung ſoft and moiſt, but ſeldom greaſy; his Staling is often irregular,

irregular, ſometimes little, ſometimes profuſe, ſeldom high coloured, but rather pale, with little Sediment.

G. What is the moſt ſucceſsful Method of Cure in this complicated Kind of Fever?

D. Moderate bleeding, taking a little above a Quart at one Time; but this ſhould be repeated in Proportion to his Strength, Cough, or any Tendency to Inflammation. After the ſecond Bleeding the Fever-Drink has been often given with good Succeſs; and that is much mended by adding thereto half an Ounce of Salt of Wormwood, and two Drachms of Saffron and Camphire; ſcalded or raw Bran ſhould be given for his Feed, and Hay that is very good, and only a ſmall Handful at a Time. His Drink ſhould be thin Water-Gruel, ſcarce Milk-warm, with a Spoonful of Lemon-Juice to every Pailful. If you find this Treatment does not anſwer, and the Horſe grows worſe, give the following Drink.

Take Camphire one Drachm, diſſolve it in rectified Spirit of Wine, then gradually pour on a Pint of diſtilled Vinegar warmed, and give for two Doſes. The Quantity of Camphire may be increaſed occaſionally.

If the Horſe be coſtive, Recourſe muſt be had to Glyſters, or the opening Drink; or ſhould he purge, take Care not to ſuppreſs it, if moderate; but if by Countenance the Horſe grows weak, Diaſcordium is given with very great Succeſs. You are to take Notice that Camphire is a very powerful and effectual Remedy in theſe Kind of Horſe-Fevers, being particularly calculated to promote the Secretions of Urine and Perſpiration. It does great Service in malignant Fevers, by giving Motion to ſtagnant Humours in the moſt remote Parts, and promoting their Expulſion by the common Outlets; and Nitre has been advantageouſly joined with it in many Caſes. During this Diſorder Regard ſhould be had to his Staling; if it be too great in Quantity, as it often depreſſes the Spirits, it ought to be chequed by proper Reſtringents, or preparing his Drinks with Lime-water; (*ſee the Article Lime-water*) but, if it happens that he ſtales ſo little as to occaſion a ſwelling of his Body and Legs, you are to adminiſter the following Drink.

Sal Prunella, or Nitre, one Ounce; Juniper Berries, and Venice-Turpentine, of each one Ounce; make into a Ball with Oil of Amber.

Three or four of theſe Balls may be given at proper Intervals, with

with a Decoction of Maſhmallows, ſweetened with Honey. But notwithſtanding the greateſt Care and Skill, this Fever carries off many brave Horſes.

G. What are the bad Symptoms in this Fever?

D. Loſs of Fleſh and Appetite, and being Hide-bound; frequent Sneezings; when a diſcoloured Gleet is diſcharged from the Noſtrils; Swellings about the Joints; Eyes looking fixed and dead; ſtinking Breath; Tail raiſed and quivering; and when a Purging enſues, with a Diſcharge of fætid, dark-coloured Matter; theſe are bad Signs, and accounted irrecoverable.

G. Is there not a Fever of the intermitting Kind among Horſes;

D. The Fever I have been ſpeaking of is many Times brought to intermit.

G. How do you proceed in ſuch Caſes?

D. As ſoon as the Fit is over I immediately give an Ounce of Jeſuit's Bark, and repeat it every five or ſix Hours, till the Horſe has taken at leaſt ſix Ounces; and ſhould Irruptions or Swellings appear, you are to promote them, theſe being good Symptoms at the Decline of a Fever, denoting a Termination of the Diſtemper, and that no farther Medicines are wanting.

G. I remember an epidemic Cold and Fever among Horſes in the Years 1732 and 1734, and many of them were cured by high Bleeding and Roweling.

D. I had many Horſes in Hand myſelf at the Times you mention, and all did well: I uſed high Bleeding, and gave an Ounce of Nitre two or three Times a Day in his Water. To finiſh the Cure I purged with the cooling Purge, adding thereto an Ounce of Anniſeeds bruiſed, than which there can be nothing better given. I have often known a ſingle Doſe carry off a Cold and ſlight Fever.

G. What are the Thoughts of the Hunter you have in Hand, that was troubled ſo violently with the Gripes?

D. The Doctor who firſt viewed the Horſe was miſtaken as well as you, in calling his Diſorder the Gripes: It was a Pleuriſy and Inflammation of the Lungs, but many have fallen into the like Miſtakes.

G. How then are the Gripes to be diſtinguiſhed from theſe pleuritic Diſorders?

D. What

D. The grip'd Horſe often lies down and rolls; and, when in violent Pain he will have convulſive Twitches, his Eyes being turned up, and Limbs ſtretched out, as if he was dying; his Ears and Feet are often hot, and frequently extremely cold; he falls into great Sweats, and then into cold Damps; he often attempts to ſtale and dung, but with great Pain and Difficulty; and Nature ſeldom carries off theſe bad Symptoms without ſome Aſſiſtance.

G. What are the Symptoms in a Pleuriſy?

D. In that Diſorder, a Horſe's Ears and Feet are always hot, his Mouth parched and dry, his Pulſe hard and quick; he will make many Motions to lye down, yet afterwards runs back as far as his Collar will permit, and makes not the leaſt Offer to change his Poſture, but ſtands panting with ſhort Stops, and a Diſpoſition to cough, till he has Relief, or drops down.

G. What are the Symptoms of inflamed Lungs?

D. Many of the Symptoms are the ſame as in a Pleuriſy, except that the Horſe, in the Beginning, is leſs active, and ſeldom or never offers to lie down; he breathes with great Difficulty, and has, generally ſpeaking, a ſhort Cough; when he opens his Mouth a ropy Slime will run plentifully out; he gleets alſo at the Noſe a diſcoloured thin Matter, which ſticks like Glue to the Inſide of his Noſtrils; and his Ears and Feet very cold, and at other Times in damp Sweats.

G. What is the Method of Cure for the inflamed Lungs?

D. Both theſe Diſorders require nearly the ſame Treatment to compleat a Cure, and depend very much on ſpeedy, large, and repeated Bleedings. Firſt, take near three Quarts of Blood; the next Day take about two more; and, if the Symptoms do not appear more favourable, you are to follow Bleeding, but not exceed a Quart at one Time. Horſes, grown weak by Age or Infirmities, you are to bleed oftener, but conſiderably leſs in Quantity. Mr. *Gibſon* recommends Rowels, one on each Side the Breaſt, and one on the Belly. He likewiſe orders a bliſtering Ointment to be rubbed all over his Briſket, upon the foremoſt Ribs.

G. What Diet is proper in this Diſorder?

D. Both Diet and Medicines ſhould be cooling, attenuating, relaxing, and diluting; and he ſhould have warm Maſhes, and Plenty of thin Gruel, as in the Fever. The following

Balls

Balls have been given two or three Times a Day with great Succeſs.

Spermaceti and Nitre, of each one Ounce; Oil of Anniſeeds, thirty Drops; Honey, ſufficient to make a Ball.

After having given one of theſe Balls you are to give the Horſe about a Pint of thin Barley-water, in which four or five Eggs and two Ounces of Liquorice-root have been boiled; add to this the Juice of two Lemons. You are conſtantly to adminiſter this Drink, a few Minutes after you give the Ball above mentioned. A ſtrong Decoction of the Rattle-ſnake Root has done much Good in pleuritic Diſorders, and may be given to full two Quarts a Day, ſweetened with Honey. It is by many reckoned a grand Specific; and, indeed, it merits Eſteem, as it moſt aſſuredly attenuates the Blood, and diſperſes the Inflammation. Emollient Glyſters, with Nitre and Cream of Tartar, have likewiſe been found beneficial.

G. Does the Horſe linger long under theſe Diſorders?

D. If he is not relieved in a few Days, the Inflammation generally terminates in a Gangrene, or Collection of Matter; which, for Want of Expectoration, generally ſuffocates him.

G. Is nothing more to be done than what you have already preſcribed, while the Horſe is thus diſordered?

D. If the Horſe does not take to his Feed after giving him the Medcines already mentioned, but continues hot and ſhort-breath'd, bleed him again, and give him the following purging Glyſter.

Senna and Maſhmallows, of each two Ounces; Fennel and Bay-berries, of each one Ounce; boil theſe in two Quarts of Water for about an Hour, pour of the clear Part, and add thereto four Ounces of purging Salts, two Spoonfuls of Syrup of Buckthorn Berries, and half a Pint of good Linſeed Oil.

If you find this does Service, it may be repeated again the next Day but one. You may offer him ſcalded Bran, and a very ſmall Quantity of choice Hay for his Feed; and, if he takes it, you may leave off the pectoral Ball.

G. How is this diſcovered?

D By its Symptoms, which are, a remarkable Stiffneſs of the Body and fore Legs; ſometimes with a ſhort, dry, and very troubleſome Cough, and a Shrinking, when handled in thoſe Parts.

Parts. If not well cur'd, it lays the Foundation of what is called a Cheſt-founder.

G. How is this Diſorder cured?

D. Bleeding, ſoft Pectorals, and gentle Purges, are the internal Remedies; and externally, the Parts affected may be bathed with equal Parts of Spirit of Sal-armoniac, and Ointment of Maſhmallows, or Oil of Camomile.

G. What are the moſt approved Cures for Coughs?

Bleeding plentifully in moſt Caſes is recommendable; but, ſhould the Horſe be very low in Fleſh, it is to be done more ſparingly. Then I adviſe the following alterative Purge.

Take Gumgalbanum, Ammoniacum, and Aſſafœtida, of each two Drachms; Aloes, one Ounce; Saffron, half a Drachm; Oil of Anniſeeds, and Balſam of Sulphur, one Drachm each, with Honey ſufficient to make into a Ball.

Theſe may be given two or three Times a Week; and the Days you do not adminiſter this Ball, give one of the following every Morning.

Take Cinnabar of Antimony, finely levigated, five Ounces; Gumammoniacum, Galbanum, and Aſſafœtida, of each one Ounce and half; Juice of Garlick, half a Spoonful; make Paſte for Balls with Honey.

By this Method I rarely fail of curing Coughs, though they are ever ſo troubleſome, or of ſo long ſtanding. Moderate Exerciſe and Diet is to be obſerved; give Hay in very ſmall Quantities, and now and then ſcalded Bran, as in the Fever, *&c.*

G. As I find Bleeding is recommendable in a great Number of Caſes, I ſhould be glad to have ſome Account of the Operation.

D. The Veins in a Horſe are very numerous, as may be ſeen by the Figure; but thoſe we open in Diſorders are, 1. The Temple-vein, 2. Eye-vein, 3. Palate-vein, 4. Neck-vein, 5. Breaſt-vein, 6. Plat-veins, 7. Shank-vein, 8. Coronet-veins, 9. Hoof-veins, 10. Spur-veins, 11. Kidney-veins, 12. Spavin-veins, 13. Flank-veins, 14. Hanch-veins, 15. Tail-veins, and 16. the Fetlock-veins, The firſt is opened in all Manner of cold Diſeaſes in the Head; ſecond, opened in Diſorders of the Eyes; third, in Diſorders of the Head, Brain, or Stomach; fourth, the common Place of bleeding for numerous Diſorders; fifth, opened in Fevers, or when a Horſe is ſick at Heart;

Heart; ſixth, opened to relive foundering in the Feet, or other Diſorders of the Limbs; ſeventh, opened for Splents, Mallandar, &c. eighth, opened in Ring-bones, &c. ninth, opened likewiſe to relieve foundered Feet; tenth, to relieve Spur-galling, foundering, &c. eleventh, opened to relieve Diſorders in the Kidnies; twelfth, opened to relieve the Blood-ſpaven; thirteenth, to remove Grief in the Reins or Fillets; fourteenth, opened in Conſumptions of the Fleſh; fifteenth, opened for the Shedding of the Hair, or Mangineſs; and the ſixteenth, opened to relieve Stiffneſs, or Tiring.

G. I have heard much of the new Method of curing the Glanders by Trepanning; do you imagine it will anſwer what is ſaid of it?

D. Very far from it! It was firſt invented by *La Foſſe*, Farrier to the King of *France*, and has lately been practiſed in *England*, but with ſo little Succeſs, that now it is not regarded, notwithſtanding the romantic Stories in its Favour, we find in a ſmall Book of Farriery, the Compiler of which ſeems to be ſo extravagantly fond of *French* Novelty, that he glories in this Horſe-killing Scheme of Monſieur's; and aſſerts, that the Glanders never had, nor very likely would have met with a Cure, had it not been for this *ingenious Frenchman*.

G. Is Trepanning a dangerous Operation?

D. *La Foſſe* ſays not; and ſo does one of our Countrymen, who has lately *commenced Horſe-Doctor*. It appears *La Foſſe* has very little to boaſt of from his nine or ten Years Toil and *endleſs* Study, he having trepanned only three Horſes all that Time: And, according to his own Account, after the Cure was *nearly* compleated, they were all three knock'd on the Head. And ſhould we take the Advice of our Countryman, and go to trepanning, we ſhould moſt certainly occaſion a a Scarcity of Horſes.

G. What are the true Symptoms of a glander'd Horſe?

D. A plentiful Diſcharge of Matter from the Noſe, which is either white, yellow, or greeniſh, and often tinged with Blood. When the Diſeaſe is of long ſtanding, the Matter becomes blackiſh, and very fætid; the Horſe is always attended with a Swelling of the Kernels or Glands under the Jaws; but in other Reſpects he may be healthy, ſound, and look well, unleſs the Diſtemper has been of long Continuance. But to proceed to a real, ſafe, *Engliſh* Cure, you are firſt to take Notice, that

that this Diſorder is cauſed by an Inflammation of the Glands and Membrane that lines the Noſtrils and theſe Cavities; which, if not ſeaſonably diſperſed, forms Matter, and will ulcerate and erode the Bones, cauſing them to become rotten, *&c.* for Want of a free Diſcharge to unload the Cavities, and of proper Applications to cleanſe and deterge the Ulcers. *La Foſſe* owns, that when the Bones become rotten, it will then be the beſt Way to diſpatch the Horſe to ſave both Expence and Trouble, and that there is no Poſſibility, in ſuch Caſe, of curing by the Trepan: And on the other Hand he owns, that a Cure readily takes Place by eaſy and gentle Medicines, where the Bones are not impaired; I ſay, as this is exactly the Caſe, may we not juſtly aſſert, that the Trepan is both a uſeleſs and and a barbarous Inſtrument?

G. I never ſaw but two Horſes trepanned; one died under the Operation, and another was knocked on the Head.

D. I have lately ſeen four Horſes and three Mares trepanned, and ſix of them died in about a Week after the Operation; the other I have no Account of.

G. What is your Method of Cure for this Diſorder?

D. The Method of Cure I ſhall lay down has lately cured upwards of fifty Horſes out of Threeſcore; and, provided my Directions are carefully obſerved, I very much queſtion if one in a Hundred would miſs of a Cure. You are firſt to procure a cloſe, warm Stable, keep the Horſe a Day or two with ſmall Quantities of choice Hay, and ſcalded Bran; then over Night blow up his Noſtrils as much Aſſarabacca, in fine Powder, as will lie on a Sixpence, and repeat it again in the Morning, his Drink to be a weak Lime-water; and this you may follow four or five Days: Then take two Ounces of Elecampane-roots, boil them in a Quart of Milk till they are ſoft enough to mingle with it, which you are to give to the Horſe while it is warm; continue this three or four Days, and afterwards give *Markham*'s Moſs-water, which is thus prepared: Take two Handfuls of white Moſs, which grows on old Oaken Pales, and boil it in two Quarts of Milk till near one Quart be waſted; then ſtrain it, ſqueeze the Moſs well, and give it the Horſe Milk warm. This you may continue four or five Days, and about an Hour after you have given the Drink each Day, proceed as follows: Take the Quantity of a Pullet's Egg of good ſweet Butter, and about half an Ounce of Brimſtone,

Brimſtone, well powdered, and work theſe very well together into a Salve; then take two clean Gooſe Feathers, the longeſt you can procure, and make a Hole in each, at the Quill Ends, and faſten two long Threads thereto; having done thus, annoint the Feathers with your Salve, till they are well ſoaked therewith, and after this roll them in dry Powder of Brimſtone. You are now to open the Horſe's Noſtrils, and thruſt up the Feather Ends into his Head; and the Threads which are at the Quill Ends you are to faſten on the Top of the Horſe's Head, which keeps the Feathers from dropping out. It is requiſite, if the Weather be mild, to ride your Horſe for an Hour or two, Morning and Evening; and when you bring him to his Stable, let him ſtand about half an Hour before you take out the Feathers, then give him a little Hay, ſprinkled with Urine, and after that a little ſcalded Bran. During this Operation, it would forward the Cure, if you bathe his Head with Spirits of Wine camphorated, and afterwards confine his Head over a Tub of hot Grains, in ſuch a Manner as he may have the Benefit of the Steam ariſing from them. Proceed in this Manner for eight or nine Days, and you need not doubt of a compleat Cure: But, to prevent a Relapſe, and to decoy the Humours from their old Channel, I adviſe a Rowel; after which, give one of the following alterative Balls every other Day for a Week:

Turbith Mineral, one Drachm; Diapente, one Ounce; make into a Ball with Honey.

You may then let your Horſe reſt four or five Days, and after give him about two Ounces of Nitre a Day, either in his Corn, Water, or a Ball, as you like beſt; but, however given, it muſt be finely powdered: If made into a Ball, it is to be done with Honey. And thus you have a ſure Cure, at a trifling Expence and very little Trouble.

G. It is ſaid you have a never-failing Cure for Greaſe in the Heels: I ſhould be glad if you would communicate it to me.

D. I was always a Friend to a Horſe; and, as I perceive you are very diligent in acquiring Cures for their Diſorders, I will put it into your Power to do the Beaſt Service, and yourſelf Credit. It has been often ſaid to be incurable, like the Glanders; but I can prove the contrary, as I have done in that Diſorder, without calling in a *Frenchman* to my Aſſiſtance. You

are firſt to cleanſe the Heels of a Horſe thus diſorder'd with Bran and Water, as warm as the Beaſt can bear it; and the Waſh is much more efficacious, if the Bran has been boil'd for ſome Time in the Water, and about a Quarter of a Pound of Hog's Lard diſſolv'd therein; let the Heels be very well waſh'd and bath'd therewith twice every Day; and after the Horſe has ſtood ſome time, and his Heels are quite dry, rub them twice a Day with the following Ointment.

(No. 14).

Verdigriſe four Ounces; of the ſharpeſt Vinegar ſix Ounces; Honey one Pound; let them all boil over a gentle Fire to a duſky Colour, adding towards the latter End, Tincture of Myrrh, Roch allum, and Sal-ammoniac, of each half an Ounce; mix them well, and make into an Ointment.

During the Time you externally apply this Ointment, it will be very recommendable to give the following ſweetening Drink every Day for five or ſix Weeks, as it comes for a Trifle, and does much Service.

(No. 15.)

Shavings of Guaiacum two Pounds; Liquorice-root bruiſed three Ounces; crude Antimony, groſly powder'd, and put into a Bag, one Pound: Boil them in ten Quarts of clear Water about an Hour, and keep the Decoction upon the Ingredients in a clean earthen Veſſel for Uſe.

You are to give three or four Hornfuls two or three Times a Day: And after the Heels have been dreſs'd a Week with the Ointment, you ſhould waſh them very well with the following Lotion twice a Day for eight or nine Days ſucceſſively.

(No. 16.)

Cream of Tartar four Ounces; Sublimate four Drachms; diſſolve theſe in two Quarts of Spring-water, and bathe the Heels often therewith.

Before you uſe this Lotion, it is the beſt Way to waſh the Heels very well with hot Water and Bran to cleanſe them of the greaſy Ointment; and the Lotion does more Service when uſed hot; but then you are to take Care you don't ſtand over the Steam, it being of a very pernicious Nature; and it is beſt to rub the Heels either with a ſoft Bruſh, or a Piece of Spunge.

G. Is this Cure to be depended on in all Caſes?

D. In my whole Practice it has very ſeldom fail'd.

G. In the Caſes it fail'd, did you give up the Cure, or did you ſucceed by other Remedies?

D. I have cur'd in many deſperate Caſes, after being deem'd incurable by ſeveral others, by the Means I have already mention'd, and the Addition of a Waſh made of the Powder of burnt (or rather dry'd) Spunge.

G. How is this Waſh prepar'd?

D. You are to procure ſome ſmall Cuttings of Spunge, the larger Pieces being dear, and dry them in an Oven till hard and criſp, then

(No. 17.)

Take half an Ounce of the Powder of Spunge, and diſſolve it in a Quart of Spring-water; add thereto Honey and Vitriol, of each one Ounce, and waſh the Heels often therewith.

As theſe obſtinate Caſes generally come from ſome internal cauſe, I adviſe Bleeding, Roweling, and frequent Purging; and give the Nitre either in Ball, Meat, or Water, as before mention'd.

G. What are the Symptoms when you ſuſpect the Greaſe to proceed from internal Cauſes?

D. The Legs are much gorged; the Hair ſtares up, is pen-feather'd, and has a large, ſtinking Diſcharge, from deep and foul Sores: hence a dropſical State of the Blood is ſuſpected, and a general bad Diſpoſition of the Blood and Juices.

G. Does not often lying down forward the Cure?

D. Very much; Dr. Bracken has thought it ſo material, that he has given the following Directions to oblige the Horſe to lie down, *viz.* Tie up one of his fore Feet cloſe, and faſten a Cord about the other Fetlock, bringing the other End of it over the Horſe's Shoulders; then let him be hit, or kick'd with your Foot *behind that Knee*, at the ſame Time pulling his Noſe ſtrongly to the Manger, you bring him upon his Knees, where he ſhould be held till he is tir'd; but if he ſhould not lie down ſoon, let him be thruſt ſideways againſt his Quarters to throw him over; by forcing him down ſeveral Times in this Way, you may teach him to lie down at the ſame Words you firſt uſed for that Purpoſe. Other Means are recommended for this Purpoſe, ſuch as tying the Horſe's Tail with a Cord, touching his Skin with Oil of Vitriol, &c.

G. Is the Greaſe the only Diſorder in the Heels of Horſes?

D. No; they are often troubled with Scratches, Crown-ſcabs, and Rat-tails. Scratches are cur'd nearly by the ſame Means as the Greaſe; the Heels are kept ſupple with Curri-

er's

er's Dubbing; and, in obſtinate Caſes, the following Ointment may be made Uſe of.

(No. 18.)

Venice Turpentine four Ounces; Quickſilver one Ounce; incorporate well together by rubbing ſome Time; and then add Honey and Sheep's Suet, of each two Ounces.

Anoint twice a Day; and if the Horſe is fleſhy, bleed and purge; if in a bad State, give the alterative Ball No. 13; or continue the Nitre, as directed in Page 31.

G. What is the Crown-ſcab, and how cur'd?

D. It is a ſharp, itching Humour, that breaks out round the Coronet.

(No. 19.)

Take Maſhmallows and yellow Baſilicon equal Parts, ſpread them in Tow, and lay all round the Coronet.

Give the Ball No. 27, and afterwards the following diuretick Drink, and the Cure is compleated.

(No. 20.)

Take four Ounces of yellow Roſin; one Ounce of Sal Prunel, grind them together with an oiled Peſtle, add a Drachm of Oil of Amber, and give it in a Pint of Forge-water every Morning, faſting two Hours before and after taking, and ride moderately.

G. How are Rat-tails known?

D. They are Excreſſences which run from the Paſtern to the Middle of the Shanks; there are two Sorts, one dry, the other moiſt; the dry Kind is cur'd by the following Mercurial Ointment.

(No. 21.)

Quickſilver one Ounce; Venice Turpentine half an Ounce; rub them together in a Mortar till the Globules of the Quickſilver diſappear; then add two Ounces of Hog's Lard.

The moiſt Kind is cured by the following drying Waſh and Ointment.

[No. 22.]

Take half an Ounce of Roman Vitriol, diſſolve it in a Pint of Water; pour off the clear Part into a Bottle, add thereto a Pint of camphorated Spirit of Wine, the ſame Quantity of Vinegar, and two Ounces of Ægyptiacum.

The Ointment.

Honey four Ounces; Red-lead powder'd two Ounces, Verdigriſe, in fine Powder, one Ounce; mix theſe well together, and they are fit for Uſe.

If the Hardneſs does not ſubmit to theſe Medicines, ſome adviſe the Uſe of the Knife; but in ſuch Caſe I rather adviſe the following Ointment, which rarely fails.

[No. 23.]

Black Soap four Ounces; quick Lime two Ounces; Vinegar ſufficient to make an Ointment.

G. It is ſaid by many, that Broken-winded Horſes are incurable; what is your Opinion of this Diſorder?

D. Some Caſes will not admit of a Cure.

G. What are thoſe?

D. Where the Diſorder is occaſion'd by an uncommon Size of the Heart and Lungs, which obſtructs the free Action of the Midriff: In this Caſe, little more is to be done than palliating the Symptoms, and mitigating their Violence.

G. What do you recommend in this Caſe?

D. Sparing Diet, moderate Exerciſe, and being kept conſtantly abroad; if you have Hay, let it be very ſparingly, and wetted with Urine: And either Salts, Cream of Tartar, or Lemon-juice, in the Water, do great Service: You may likewiſe give the admirable Ball inſerted in Page 35, which is a certain Cure, except where the Diſorder takes its Riſe from the Cauſe I have juſt mention'd.

G. Is there nothing more to be done, than what you have ſpoken of?

D. Three or four Cloves of Garlick given in their Feed, or two or three Ounces of it boil'd in a Quart of ſkimm'd Milk, and Tar-water given every other Day for three Weeks or a Month, often does great Service; and ſo does the following alterating purging Ball, which may be given once a Fortnight.

[No. 24.]

Succotrine Aloes five Drachms, Myrrh Galbanum, and Ammoniacum, of each two Drachms; Bay-berries half an Ounce; make into a Ball with a Spoonful of Oil of Amber.

G. Is this Diſorder eaſy diſcover'd in the beginning.

D. Yes; and eaſily cur'd: before a Broken-wind appears, it is common for an Horſe to have an obſtinate dry Cough; a Diſpoſition to foul Feeding; eating Litter, and drinking much Water; but bleeding and giving the Ball mention'd in P. 35, prove an effectual Cure.

G.

G. How is the Conſumption in Horſes cured?

D. Bleeding in very ſmall Quantities, and often; Feeding in the Salt-marſhes; giving Tar-water for a conſiderable time, and, at Intervals, an Ounce of the following Powder twice a Day.

[No. 25.]

Native Cinnabar, or Cinnabar of Antimony, one Pound; Powder very fine, and add the ſame Quantity of Guaiacum and Nitre.

G. How are the Staggers diſcover'd? And what is the moſt effectual Cure?

D. Drouſineſs; watry Eyes; a Diſpoſition to reel; Feebleneſs; bad Appetite; the Head frequently hanging, or reſting on the Manger; Diſpoſition to rear up, and apt to fall back when handled about the Head; theſe are the common Symptoms in the Staggers. But if the Diſorder proceeds from Wounds or Bruiſes on the Head, or Matter on the Brain, beſides the above Symptoms, the Horſe will be frantick by Fits, will ſtart and fly at every thing, and theſe laſt are dangerous Caſes, and ſo are thoſe when Horſes fall down ſuddenly, and work violently at their Flanks, without being able to riſe.

G. What is to be done in theſe Caſes?

D. The Veſſels are to be empty'd as ſoon as poſſible, by ſtriking the Veins in ſeveral Parts at once, and bleeding to full four Quarts; to raiſe up the Horſe's Head and Shoulders, and ſupporting them with plenty of Straw. After the Fit, cut Rowels; and give Glyſters Night and Morning, prepared with a ſtrong Decoction of Senna and Salt, or the purging Glyſter. It will alſo forward the Cure to blow up his Noſtrils, once a Day, as much Aſſarabacca as will lie on a Shilling: And, to prevent a Relapſe, give an Ounce of equal Parts of Cinnabar of Antimony and Gum Guaiacum.

G. What are the Symptoms of Convulſions?

D. In Convulſions the Neck is ſtiff and cramp'd and almoſt immoveable; and frequently Knots will ariſe on the tendinous Part thereof; the Muſcles in general will be ſo much pulled, cramped, and ſtretched, that the Horſe looks as if nail'd to the Ground; his Skin is drawn ſo extremely tight all over his Body, that it is very difficult to move it; his Legs are ſtiff and ſtradling; and on forcing him to move, he is ready to fall at every Step; his Eyes are ſo fix'd with the Inaction of the

Muſcles, as gives him a Deadneſs in his Looks; he ſnorts and ſneezes very often; and pants continually, with Shortneſs of Breath; and this Symptom often increaſes till the Horſe falls down dead.

G. By what Means is the Horſe to be relieved?

D. If fleſhy you are to bleed plentifully, if not more ſparingly; and give the following nervous Ball.

[No. 26.]

Aſſa-fœtida half an Ounce; Ruſſia Caſtor, powder'd, two Drachms; Valerian-root, powder'd, one Ounce; make into a Ball with Honey and Oil of Amber.

You are to give this Ball twice a Day at firſt, and then once, it is to be waſh'd down with a Decoction of Miſletoe, or Valerian, ſweeten'd with Liquorice, or Honey; an Ounce of Aſſa-fœtida may likewiſe be tied up in a Piece of ſtrong coarſe Linen Rag, and put behind his Grinders to champ on. To keep the Body open, give the emollient Glyſter No. 11; or the Purge, No 3.

G. It is ſaid theſe Diſorders often ariſe from Bots and Worms: have you met with any Inſtances of this Kind?

D. A great many; but, where this appears to be the Caſe, I give the following mercurial Ball.

[No. 27.]

Mercutius Dulcis, and Philonium, of each half an Ounce; make into a Ball with Conſerve of Roſes. You may give half the Quantity in five or ſix Days after.

I then give the following Infuſion, three or four Horns twice a Day, which I continue till the Symptoms abate; and the nervous Ball may be given till the Cure is compleated.

[No. 28.]

Penny-royal and Rue, of each two Handfuls; Camomile-flowers one Handful; Aſſa-fætida and Caſtor, of each half an Ounce; Saffron and Liquorice-root ſliced, of each two Drachms; infuſe theſe in two Quarts of boiling Water, and pour off from the Ingredients as you uſe it.

Repeated Frictions are alſo very ſerviceable in convulſive Diſorders: And the following emollient Liniment has been often uſed with much Succeſs.

[No. 29.]

Nerve and Maſhmallow Ointment, of each four Ounces; Oil of Amber two Ounces; with a ſufficient Quantity of camphorated Spirits of Wine.

G. I

G. I have heard you have a certain Remedy for Diſorders in the Eyes; I ſhall be glad to know in what Manner you proceed.

D. If the Horſe is fleſhy, Bleeding is neceſſary; give the cooling Drink, and bathe the Eye and the Eye-lids with a clean Spunge dipp'd in the following repelling Eye-water.

[No. 30.]

Roſe-buds two Drachms; infuſe theſe in half a Pint of Plantain-water, boiling hot; when cold, pour off the Infuſion, and add to it one Scruple of Sugar of Lead.

Sir Hans Sloane's Ointment has likewiſe been us'd with great Succeſs in Diſorders of the Eyes of Horſes. *

G. How is the Drink prepared you give in the Gripes, that has afforded Relief after many other Medicines failed?

D. It is the Drink very deſervedly recommended by Burdon, and is made thus:

[No. 31.]

Boil an Ounce of Pepper, or Ginger, in a Quart of Milk; add thereto a Handful of Salt, and half a Pint of Sweet Oil.

This is to be given warm; it ſoon purges, and certainly affords Relief. In the dry Gripes it will be alſo neceſſary to empty the ſtrait Gut with a ſmall Hand well oiled, and likewiſe to give an emollient oily Gliſter.

G. What is the beſt Method of Cure for the Farcy?

D. Large Bleedings, eſpecially if the Horſe be fleſhy; after bleeding give three or four Ounces of Cream of Tartar and Lenitive Electuary; you may give this every other Day for a Fortnight; then give three Ounces of Nitre a Day for a Month; and anoint the Buds and Swellings with the following Ointment Morning and Evening.

[No. 32.]

Ointment of Elder four Ounces; Oil of Turpentine two Ounces; Sugar of Lead half an Ounce; white Vitriol, powder'd, two Drachms; mix theſe well together, and it is fit for Uſe.

But when this Diſorder becomes inveterate, nothing exceeds mercurial and antimonial Medicines.

G. Do the Strangles and Vives differ much in Symptoms, or Cure?

* You may find it at the End of the Receipts.

D. The

D. The Strangles moſt commonly begin with a Swelling between the Jaw-bones, and often extend to the Muſcles of the Tongue; they occaſion great Heat and Pain; and, till Matter is form'd, the Horſe ſwallows with great Difficulty. The Vives differ from the Strangles only in this; the Swellings of the Kernels under the Ears (which are the Parts at firſt chiefly affected) ſeldom come to Matter, but diſperſe by warm Cloathing, anointing with Maſhmallow Ointment, and a moderate Bleeding or two. But, ſhould the Diſorder be too malignant to be carried off by theſe Means, you may anoint with the mercurial Ointment, No. 18.

G. Does the Cure of the Strangles differ from that of the Vives?

D. In the Strangles, Nature is to be aſſiſted in bringing the Swellings to Maturity, by keeping them conſtantly moiſt with Ointment of Maſhmallows, and keeping the Head and Neck cover'd warm. If the ſwelling comes to Matter ſlowly, the following ſuppurating Poultice may be be applied hot twice a a Day.

[No. 33.]

Take the Leaves of Maſhmallows eight Handfuls; white Lilly-root half a Pound; Linſeed and Fenugreek ſeed, bruiſed, of each four Ounces; boil them in two Quarts of Water till the Whole is pulpy, and add four Ounces of Ointment of Maſhmallows, and a ſufficient Quantity of Hog's Lard to prevent its growing ſtiff and dry.

Matter being formed, and the Diſcharge made freely, dreſs with the following digeſtive Ointment ſpread on Tow, continuing the Poultice over it.

[No. 34.]

Rozin and Burgundy pitch, of each one Pound and Quarter; Honey and common Turpentine, each ſix Ounces; yellow Wax four Ounces; Hog's Lard three Quarters of a Pound; Verdigriſe, finely powder'd, one Ounce; melt the Ingredients together, but don't put in the Verdigriſe till removed from the Fire, and then it is to be ſtirred in by Degrees till the Whole is cold.

If the Fever run high, take away a moderate Quantity of Blood, and dilute with Plenty of Barley-water, Maſhes, &c.

G. Is bleeding neceſſary in the Mange?

D. I uſually take away three or four Pounds of Blood, and give a mild Purge once a Week for five or ſix Weeks following. A ſulphur Ointment is alſo neceſſary; and to cleanſe

and

and purify the Blood, I give Antimony and Sulphur for ſome Weeks after; and this Method ſeldom fails of curing.

G. What is the ſafeſt Cure for the Poll-Evil?

D. If it proceeds from Blows, Bruiſes, &c. bathe the Swelling often with hot Vinegar; if you perceive an Ouzing thro' the Skin, uſe two Parts Vinegar, one Part Spirit of Wine; and if there be an Itching, Heat and Inflammation, you are to bleed, and apply Poultices of Bread, Milk, and Elder-Flowers; you are likewiſe to give the mercurial Ball, and repeat it occaſionally. But, if there are Signs of Matter, the beſt Method then is to forbear purging, and apply the ripening Poultices, till it comes to Maturity and burſt of itſelf, or is opened with a Knife, but great Care ſhould be taken to avoid the tendinous Ligament that runs along the Neck under the Mane; when the Matter is on both Sides, ſo muſt the Opening, and the Ligament remain undivided. It ſometimes happens, that a ſecond Inciſion is requir'd; in which Caſe dreſs with the common Digeſtive of Turpentine, Honey and Tincture of Myrrh, and after Digeſtion, with the Precipitate Ointment, or waſh the Sore with the following made hot, and fill up the Cavity with Tow ſoak'd therein.

No. 35—Vinegar, or Spirit of Wine, half a Pint, white Vitriol, diſſolved in Spring-water, half an ounce, Tincture of Myrrh, four ounces; or it may be made ſharper, by adding more Vitriol.

Mr. Gibſon was ſo fond of this Waſh, that he declares he has cur'd a great Number of Horſes without any other Formality of dreſſing, than waſhing with this twice a Day, and laying over the Part a Quantity of Tow, ſoak'd in Vinegar, and the White of Eggs beat together.

G. Do you approve of firing in the Bone ſpavin?

D. I always uſe the following Ointment firſt and ſhould it fail of Succeſs, the Swelling may be ſafely fired with a thin Iron, fixed very deep into the Subſtance.

No. 36—Take Nerve and Maſhmallow Ointment, of each two Ounces, Quickſilver one Ounce, well broke with an Ounce of Venice Turpentine, Spaniſh Flies powder'd, a Drachm and a Half; Sublimate one Drachm; Oil of Origanum two Drachms.

The Hair is to be cut quite cloſe, and the Ointment to be apply'd

ply'd very thick over the Part; do this in a Morning, and tie up the Horſe all Day without any Litter till Night: you may then untie him in order to lie down, and a Pitch Plaiſter may be laid over it, which ſhould be bound on to keep all cloſe.

G. Are not Mallenders and Sallenders much the ſame Diſorders?

D. Mallenders are Cracks in the Bend of a Horſe's Knee, that diſcharge a ſharp indigeſted Matter; Sallenders are the ſame Diſtemper, ſituate on the Bending of the Hough, and occaſion a Lameneſs behind.

G. In what Manner are they cured?

D. Cut off the Hair, and waſh them with a ſtrong Lather of old Urine; then anoint often with the following Ointment.

No. 37—Æthiops Mineral half an Ounce; white Vitriol one Drachm, ſoft green Soap ſix Ounces.

On drying up, give the Purge No. 11, and Nitre is advantageouſly given for eight or ten Days.

G. How are Wind-galls to be cured?

D. You are to bathe the Swelling two or three Times a Day with old Verjuice, and bind it with a Woolen Cloth ſoaked therein: But, if this does not ſucceed, pierce the Swelling with an Awl, and apply thereto, every other Day, a ſmall Quantity of the bliſtering Ointment, No. 36.

G. I have often ſeen the above Reſtringents and Bandage us'd with Succeſs in a Blood-ſpavin.

D. If early apply'd, they generally anſwer the End very well; but if theſe means do not reduce the Vein to its uſual Dimenſions, the Skin ſhould be opened, and the Vein tied with a crooked Needle and Wax Thread paſſed underneath it, both above and below the Swelling, and the turgid Part ſuffered to digeſt away with the Ligatures; for this Purpoſe the Wound may be dreſſed daily with Turpentine, Honey, and Spirit of Wine, incorporated together.

G. How is the Bog ſpavin treated?

D. There is no better Method of Cure than what is laid down by Dr. Bracken, who ſays a Bog-ſpavin is a Collection of browniſh gelatinous Matter, contained in a Bag, or Cyſt, which he thinks to be the lubricating Matter of the Joint altered, the common Membrane that incloſes it, forming the Cyſt:

Cyſt: This Caſe he has taken great Pains to illuſtrate in a young Colt of his own, where he ſays, when the Spavin was preſſed hard on the Inſide the Hough, there was a ſmall Tumor on the Outſide, which convinced him the Fluid was within ſide of the Joint: He accordingly cut into it, diſcharged a large Quantity of this gelatinous Matter, dreſſed the Sore with Doſſils dipp'd in Oil of Turpentine, putting into it, once in three or four Days, a Powder made of calcined Vitriol, Allum and Bole: By this Method of dreſſing, the Bag ſloughed off, and came away, and the Cure was ſucceſſively compleated without any viſible Scar.—This Diſorder ſays a modern Writer, will ſcarcely ſubmit to any other Method, except firing, when the Cyſt ought to be penetrated to make it effectual; but in all obſtinate Caſes that have reſiſted the above Method, both the Cure of this, and the Swellings called Windgalls, ſhould, I think, be attempted in this Manner. If thro' the Pain attending the Operation, or Dreſſings, the Joint ſhall ſwell and inflame, foment it twice a Day, and apply a Poultice over the Dreſſings till the Swelling is reduced.

Having now given you an Account of the various Diſorders incident to Horſes, with effectual Cures adapted to the different Caſes, I ſhall take my Leave; deſiring you to pay a due Attention to my new Plan no longer than it does you Credit, and the Public Service.

The two following Remedies having gain'd great Reputation by the many Cures they have perform'd, we inſert them for the Good of the Public.

A never failing Cure for a Cough in either Horſe or Cow—Take a Quart of freſh Ale, or good ſtrong Beer, warm it, and put thereto a Pound of Treacle, and a Quarter of a Pint of diſtilled Anniſeed-water; ſtir it well together, and give it the Horſe, or Cow, after their ordinary Meat; next Morning give a Pail of warm Water, with a handful of Oat-meal in it; with a ſmall Maſh of Malt, and a handful of Beans for a Horſe.

The excellent Ball for Broken-winded Horſes, that has made a perfect Cure of upwards of Seven Hundred, in leſs than Nine Months, after many other Medicines try'd in vain—Myrrh, Elicampane, and Liquorice Root, in fine Powder, three Ounces each; Saffron three Drachms; Aſſa-fœtida one Ounce; Sulphur,

phur, Squills, and Cinnabar of Antimony, of each two Ounces; Aurum Moſaicum one Ounce and a half; Oil of Anniſeeds 80 Drops. You may make it into Paſte with either Treacle or Honey, and give the Horſe the Quantity of a Hen's Egg every Morning for a Week; and afterwards, every other Morning till the Diſorder is remov'd.

The Manner of Riding, Breaking, and Taming a Colt, of the Great Kind—After your Colt hath been eight or ten Days at Home, and is reduced to that Familiarity that he will endure currying without ſhewing Averſion thereto, and will ſuffer his Keeper to handle and ſtroke him in what Part of the Body he thinks beſt, then it is Time to offer him the Saddle; firſt laying it in the Manger that he may ſmell to it, and thereby grow acquainted with it, uſing all other Means that he may not be afraid either at the Sight thereof, or at the Noiſe of the Stirrups. Having gently put on the Saddle, take a ſweet watering Trench, waſh'd and anointed with Honey and Salt, and ſo place it in his Mouth, that it may hang directly about his Tuſh, ſomewhat leaning thereon: Having ſo done, which muſt be in a Morning after dreſſing, then lead him out in your Hand, and water him abroad, then bring him in, and after he hath ſtood rein'd a little upon his Trench (an Hour or there about) take off Bridle and Saddle, and give him Liberty to feed till Evening, and then do as before, having cheriſhed him, dreſs and cloath him for the Night.

The next Day do as you did before, and after that put on him a ſtrong Muſrole, or ſharp Cavezan and Martingal, which you ſhould buckle at that Length, that he may only feel it when he jerketh up his Head, then lead him forth into ſome new plow'd Land, or ſoft Ground, and there having made him trot a good while about in your Hand, to take him off from Wantonneſs and wild Tricks, offer to mount, which if he refuſe, trot him again in your Hand, then put your Foot in the Stirrup, and mount half Way and diſmount again, if he ſeems diſtaſted at it, about with him again, and let him not want neceſſary Correction; but if he take it patiently, cheriſh him, and place yourſelf in the Saddle; ſtay there a very little while, then cheriſh him again, and give him Bread and Graſs to feed on: Re-mount him again, placing yourſelf even in the Saddle, and carrying your Rod inoffenſively to his Eye, let ſome Perſon, having the Chaff-halter in his Hand,

lead

lead him a little Way, then go forward again; and this you are to do, till you have brought him to go forward of his own Accord. When you return to the Stable, a-light gently, and dreſs and feed him well.

Obſerve this Courſe every Day, till you have brought him to trot, which will not exceed three or four, if you make him follow ſome other Horſeman, ſtopping him now and then gently, and then making him go forward, remembering his ſeaſonable Cheriſhings, and not forgetting his due Corrections as often as you find him rebellious.——When you ride him abroad, return not the ſame Way home, that you may make him take all Ways indifferently: And by theſe Obſervations you will bring him to underſtand your Will and Purpoſe in leſs than a Fortnight's Time.

Having brought your Horſe to receive you to his Back, trot fore-right, ſtop and retire with Patience and Obedience; be never unmindful of your Helps, Corrections, and Cheriſhings, which conſiſt in the Voice, Bridle, Rod, Calves of the Legs, and Spurs; the laſt of which is chiefly for Correction, which muſt not be done faintly, but ſharply, when Occaſion ſhall require it.

Cheriſhings may be comprehended within three Heads, the Voice delivered ſmoothly and lovingly, as *So, ſo Boy, ſo*; then the Hand by clapping him gently on the Neck or Buttock: Laſtly, the Rod, by rubbing him therewith upon the Withers of the Mane, in which he very much delights.

The next that you are to regard, is the Muſrole, or Cavezan, or Martingale; this is an excellent Guide to a well diſpoſed Horſe, for ſettling of his Head in due Place, forming of his Rein, and making him appear lovely to the Eye of the Spectator; and withal this is a ſharp Correction when a Horſe jerketh out his Noſe, Diſorders his Head, or endeavours to run away with his Rider.

The Manner of placing it, is thus: Let it hang ſomewhat low, and reſt upon the tender Griſſel of the Horſe's Noſe, that he may be the more ſenſible of Correction; and let it be looſe, that the Horſe may feel, on drawing in his Head, how the Offence goes from him, and by that Means be made ſenſible, that his own Diſorder was his only Puniſhment.

You ſhall carefully obſerve how you win your Horſe's Head, and by thoſe Degrees bring his Martingale ſtreighter and

ſtreighter

ſtreighter, ſo as the Horſe may ever have a gentle Feeling of the ſame, and no more, till his Head be brought to its true Perfection, and there ſtay.

When you have brought your Horſe to ſome Certainty of Rein, and he will trot fore-right, then bring him to the treading forth of the large Rings. If your Horſe's Nature be ſlothful and dull, yet ſtrong, trot him firſt in ſome new plow'd Field; but, if nimble, and of a fiery Spirit, then trot him in ſandy Ground, and there mark out a ſpacious Ring; and having walk'd him about it on the Right ſeven or eight Times, you muſt then, by ſtreightening your right Rein a little, and laying the Calf of your left Leg to his Side, make a half Circle within your Ring, upon your Right-hand down to the Centre thereof, and then, by ſtreightening your Left Rein a little, and laying the Calf of your right Leg to his Side, making another Semi-circle to your left Hand, from the Centre to the utmoſt Verge; which two Semi-circles contrary turned, will make a perfect Roman S within the Ring; then, keeping your firſt large Circumference, walk your Horſe about in your left Hand, as oft as you did on your Right; then change within your Ring, as you did before, to your right Hand again, and trot him firſt on the right Hand, then on the Left, as long as you ſhall think convenient, either one, two, or three Hours, to perfect him in his Leſſon, and this muſt be done every Morning and Evening too, if you find your Horſe ſlothful and dull, otherwiſe you need not take ſo much Pains with him.

Having taught him to trot the large Rings perfectly, which will not require above four or five Days; then in the ſame Manner and Changes make him gallop the ſame Rings, making him take up his Feet ſo truly and loftily, that no Falſhood may be perceived in his Stroke, but that his inward Feet play before his outward, and each of a Side follow the other ſo exactly, that his Gallop may appear the beſt Grace of all his Motions.

Here note, you muſt not enter him at once to gallop this great Ring, but by Degrees, firſt Quarter, then a half Quarter, *&c.* ever remembering, not to force him into it with the Spur, but by the Lightneſs and Chearfulneſs of your Body, let him paſs of his own Accord into a Gallop.

Helps, Corrections, and Cheriſhings in the Ring-turns, are

are as aforeſaid, the Elevation of the Voice, and the Threatning of the Rod, and ſtreightening of the Bridle, are good Helps, which you muſt uſe, as you muſt the Spur, Rod, and Leg, for timely due Corrections: Neither muſt you ever cheriſh without Deſert.

Having made your Horſe gallop as well as trot the large Ring, then teach him to ſtop fair, comely, and without Danger, after this Manner: Firſt, having cheriſhed him, bring him into a ſwift Trot forward about fifty Paces, then draw in your Bridle hand ſtraitly and ſuddenly, which will make him gather up his hinder and fore Legs together, and thereby ſtand ſtill: Then eaſe your Hand a little, that he may give backward; which if he doth, give him more Liberty, and cheriſh him.—Having given a little Reſpite, draw in your Bridle-hand and make him go back three or four Paces, at which if he ſtrike, inſtantly eaſe your Hand, and draw it up again, letting him come and go till he yield and go backward; but if he refuſe it, let ſome Perſon ſtanding by put him back, and cheriſh him that he may know your Intention. Thus every Time you ſtop, make him retire, till you have perfected him in theſe two Leſſons at one Time.

Have a Care that the Ground be not ſlippery where you ſtop, but firm and hard, leſt the Horſe, apprehenſive of the Danger of falling, refuſe to ſtop as you would have him.

When your Horſe can ſtop well, and retire, you muſt then teach him to advance before, when he ſtoppeth; a Leſſon that carrieth much Grace and Comelineſs therein; it is performed in this Manner: After you have ſtopped your Horſe without giving your Hand any Eaſe, lay the Calves of both your Legs hard to his Sides, ſhaking your Rod, and crying, *Up, up*; which, though he underſtand not at firſt, yet by frequent Practice, with Helps, Cheriſhings, and Corrections, as aforeſaid, he will come to underſtand your Meaning. But be ſure you look narrowly to the Comelineſs of the advancing, which conſiſts in taking up his Legs both even together, bending them inward to his Body; next, his Advantage muſt not be too high, for Fear of his coming over upon you; but let him touch upon his hinder Loins cloſe to the Ground, but by no Means ſuffer him to ſprawl or paw with his Feet forward. Laſtly, he muſt not advance for his own Pleaſure (for that is a great Fault) but for yours, according to your Will and Command.

If

If in advancing he riſe too high, ready to come over, or ſprawl, or paw; give him not only your Spurs both together, but laſh him twice or thrice with your Rod between his Ears, and if he advanceth of his own Accord, then jerk him over the Knees, doing ſo as often as he commits thoſe Faults.

The Uſe of advancing is this, it not only graceth all other Leſſons, but makes his Body nimble, and fits him for ready turning: It is moſt uſed in ſtopping, and then very gracefully.

In the next Place, you are to teach your Horſe to yerk out behind, after this Manner: As ſoon as you have made him ſtop, preſently give him a Jerk under his Belly, near his Flank, which will make him underſtand you in Time, tho' not preſently. At firſt doing, cheriſh him much, and having let him pauſe, make him do it again, till he is ready to repeat it as often as you would have him; but withal look to the Comelineſs of his yerking, for it is not graceful for him to yerk out his hinder Legs till his fore Legs be above the Ground; and ſee that he yerk not one Leg farther out than the other, but both being together, and not too high, or one Leg out whilſt the other is on the Ground.

Helps in yerking, are the conſtant ſtaying of his Mouth on the Bridle, the Stroke of the Rod under his Belly, or a gentle Touch thereof on his Rump.

If he refuſe to yerk, or doth it diſorderly, then a ſingle Spur on that Side that is faulty; and laſtly, continual diſeaſing him till he hath done it.

Now to teach him to turn readily on both Hands, is firſt to bring his large Rings into a narrower Compaſs, that is, about four Yards in Circumference, walking your Horſe therein with all Gentleneſs, and at his own Pleaſure, till he is acquainted therewith: After this, carry your Bridle-hand conſtant, and ſomewhat ſtrait, the outmoſt Rein ſtraiter than the inmoſt, making the Horſe rather look from the Ring, than into it; and thus trot him about, firſt on the one Side, then on the other, making your Changes as aforeſaid. Thus exerciſe him an Hour and a half, then ſtop, and make him advance three or four Times together, then retire in an even Line, and afterwards ſtand ſtill and cheriſh him: Having pauſed a while to recover Breath, exerciſe him as aforeſaid, ſtill endeavouring to bring his Trot to all the Swiftneſs and Loftineſs poſſible, making him do his Changes roundly and readily,

readily, and causing him to lap his outmost Leg so much over his inmost Leg, that he may cover it more than a Foot over: And thus exercise him seven or eight Days, every Morning at least 3 Hours, and suffer him only to practise his former Lessons once in a Morning; in this Manner you teach your Horse three Lessons together, the *Terra a Terra*, the *Incavalera*, and the *Chambletta*.

The Turn *Terra a Terra* in the outmost Circle of the strait Ring, and the *Incavalera*, and *Chambletta* in the Changes, wherein he is forced to lap one Leg over another, or else to lift up the hindermost Leg from the Ground, whilst he brings the outmost over it: This Lesson is so difficult, that a compleat Horseman should think his Horse hath never perfectly learn'd it, therefore he must continually practise his Horse in treading, trotting and galloping these narrow Rings, and from thence to pass them about in Ground-salts, as from taking up his fore Legs from the Ground both together, and bringing his hinder Feet in their Place, and so passing the Ring as often as the Strength of your Horse, and your own Reason will allow of.

Thus you see the perfecting your Horse in the large Ring, will easily introduce him to the Knowledge of the strait Ring, and that brings him to turn perfectly, and stopping begets retiring, and retiring, advancing.

Having brought your Horse to this Perfection, take off his *Musrole* and *Trench*, and in their Stead put on his Head a gentle *Cavezan*, in such Manner, that it lie on the tender Grissel of his Nose, somewhat near the upper Part of his Nostrils; put in his Mouth a sweet smooth Cannon-bit, with a plain watering Chain, the Check being of a large Size, let the *Kirble* be thick, round, and large, hanging loosely upon his nether Lip, so that it may entice him to play therewith.

Having so done, mount, casting the left Rein of your *Cavezan* over the Horse's right Shoulder, and bear it with your Thumb, with the Reins of the Bit in your left Hand, let the right Reins of the *Cavezan* be cast over his left Shoulder, and bear it with your Rod in your Hand, and so trot him forth the first Morning about two Miles in the Highway, making him now and then stop and retire, and gather up his Head in its due Place; the next Day bring him to his former large Rings, and perfect him therein with the Bit, as you did with the Snaf-

ſle in all the foregoing Leſſons, which is more eaſily done, by Reaſon the Bit is of better Command, and of ſharper Correction.

The next Thing we ſhall ſpeak of is the Turning-poſt, which muſt be ſmooth and ſtrong, and very well fixed in the Centre of the ſtrait Ring, then cauſing ſome Perſon to ſtand at the Poſt, give him the right Rein of your Cavezan to hold about the Poſt, and ſo walk or trot your Horſe about the ſame as oft as you think fit on your right Hand; then change your right Rein for your Left, and do as before; continue thus doing till your Horſe be perfect in every Turn. Having ſo done, teach him to manage (the proper Poſture for a Sword) which is thus performed: Cauſe two Rods to be prick'd in the Earth, at what Diſtance you ſhall think fit from one another; then walk your Horſe in a ſtrait Ring about the firſt on your Right-hand, paſſing him in an even Furrow down to the other Rod, and walk about that alſo in a narrow Ring on your Left-hand then thruſt him into a gentle Gallop down the even Furrow, till you come to the firſt Rod, and there make him ſtop, as it were, and advance without Pauſe and Intermiſſion of Time; thruſt him forward again, beat the Turn Terra a Terra about on your Right-hand; then gallop foreright to the other Rod, and in the ſame manner beat the Turn about on the Left-hand; do this as often as you think convenient; though there are many Sorts of Manages, yet I hold but two, neceſſary and uſeful, and that is this already deſcribed, called Terra a Terra, and Incavalera or Chambletta, afore-mentioned. As for the Career, I need not ſpeak much thereof; only this, when you run him foreright at full Speed, ſtop him quickly, ſuddenly, firm, and cloſe on his Buttock, and mark that you make not your Career too long, nor too ſhort; the one weakens, and the other hinders the Diſcovery of his true Wind and Courage; therefore let not the Length of your Career extend above ſixſcore Yards; and beſure you give him ſome little Warning by your Bridle-hand, before you ſtart him, and then ſtop him firmly and ſtrongly.

Of the Horſe of Pleaſure—If you would make a Horſe to bound aloft, you muſt firſt trot him about ſixteen Yards, then ſtop him, and when he hath advanced twice, ſtrengthen a little your Bridle-hand, and then give him the even Stroke of both your Spurs together hard, which at firſt will only ſurprize him,

him, but if he have good Mettle and Courage, he will at length riſe from the Ground by often doing it; if he doth it, though but little, cheriſh him very much; then let him pauſe, and give him your Spurs again, and if he acts according to your Deſire, cheriſh him again; make him do thus three or four Times a Day, till he is ſo perfect that he will do it at any Time at your Spurs Command.

Next, teach him to corvet thus: hollow the Ground a Horſe's Length, where two Walls join together, then place a ſtrong ſmooth Poſt by the Side, of the Hollowneſs of a Horſe's Length likewiſe from the Wall, and over-againſt the Poſt faſten an Iron-ring at the Wall: This done, ride your Horſe unto the hollow Place, and faſten one of the Reins of the Cavezan to the Ring, and the other about the Poſt; then (having firſt cheriſhed your Horſe) make him advance by the help of the Calves of your Legs, twice or thrice together, and let him pauſe; after this (cheriſhing him again) advance him half a Score Times together, and daily increaſe his Advancings, till you perceive he hath got ſuch a Habit therein, that he will by no Means go forward, but keeping his Ground certain, advance both before and behind of an equal Height, and keep juſt and certain Time with the Motions of your Legs; and if he raiſe his hinder Legs not high enough, you muſt have ſome Body behind, who having a Rod, muſt gently jerk him on the Fillets, to make him raiſe his hinder Parts. By taking this Courſe in a few Days you will ſo teach your Horſe to corvet, that without any Helps, at any Time and Place, you may make him corvet at your Pleaſure.

I need not ſpeak of the Capriole, ſince it is the ſame Manner of Motion as the Corvet, only it is done forward, gaining Ground in the Salt, raiſing his hinder Parts as high or higher than the foremoſt.

If you would have your Horſe to go ſide-long on any hand, you muſt draw up your Bridle-hand ſtreight, and if you would have him go on the Right-hand, lay your Left-rein cloſe to his Neck, and the Calf of your Leg cloſe to his Side, making him put his left Leg over his Right; then turning your Rod backward, gently jerking him on the left hinder Thigh, make him bring his hinder Parts to the right Side alſo, and ſtand in an even Line as at the firſt, then make him remove his Fore-parts more than before, ſo that he may, as it were, croſs over

the even Line, and then make him bring his hinder Parts after, and ſtand in an even Line again, and this do till by Practice he will move his fore Parts and hinder Parts both together, and go ſide-long as far as you pleaſe; and if you would have him go on the Left-hand, do as before. Theſe are the moſt material Leſſons requiſite to be taught any Horſe whatever, either for Service or Pleaſure, which, if taught your Horſe with Care and Patience, you may conclude your Horſe perfect and compleat. But be ſure you obſerve this, that whatſoever Leſſon your Horſe is moſt imperfect in, with that Leſſon, when you ride, begin and end; repeating every one over, more or leſs, leſt Want of Uſe breed Forgetfulneſs, and Forgetfulneſs abſolute Ignorance.

Directions for the Management of a Race-Horſe—The beſt Time to take the Race-horſe from Graſs is about Bartholomew-tide, the Day being dry, fair, and pleaſant; as ſoon as he is taken up, let him ſtand all that Night in ſome convenient dry Place to empty his Body; the next Day put him into a Stable, and feed him with Wheat-ſtraw, but no longer; for tho' the Rule be good in taking up Horſes Bellies after this Manner, yet if you exceed your Time in ſo doing, this Straw will ſtraighten his Guts, heat his Liver, and hurt his Blood; therefore what you want in Straw, let it be ſupplied by riding him forth to Water Morning and Evening, Airings, and other moderate Exerciſe. And for his Food, let it be good old ſweet Hay, and cloath him according to the Weather and Temper of his Body; for as the Seaſon grows colder, and thereby you find his Hair riſe and Stare about his Neck, Flanks, or other Parts, then add a Woolen Cloth, or more if Need require, till his Hair fall ſmooth. You are to obſerve, that a rough Coat ſhews Want of Cloth, and a ſmooth Coat Cloth enough.

A Race-horſe ought to be dreſs'd in his reſting Days twice a Day, being his Morning and Evening Watering, and ſhould be done after this Manner: Curry him from the Tips of his Ears, to the ſetting on his Tail, all his Body entirely over with an Iron Comb, his Legs under the Knees and Grambles excepted; then duſt him and curry him high again all over with a round Bruſh and Briſtles; then duſt him the ſecond Time, and rub all the looſe Hair off with your Hands dipp'd in fair Water, and continue rubbing till he is quite dry; then rub every Part of him with a Hair-cloth, and laſtly with a white

white Linen Cloth; then pick his Eyes, Noſtrils, Sheath-Cods, Tuel, and Feet very clean, and cloath him and ſtop him round with Wiſps.

There is no better Water for a Race-horſe, than a running River, or clear Spring, about a Mile and a half from the Stable near ſome level Ground, where you may gallop him afterwards, having ſcop'd him a little, bring him to the Water again, then ſcope him and bring him again, till he refuſe to drink more for that Time; after this, walk him home, cloath and ſtop him up round with great ſoft Wiſps, and having ſtood an Hour upon the Bridle, feed him with ſweet ſound Oats, either dried by Age or Art: If your Horſe be low of Fleſh, or hath a bad Stomach, add one Third of Beans to two Parts of Oats, and that will recover both.

The next Food you give him muſt be better and ſtronger, which is Bread, to be made after this Manner: Take two Buſhels of Beans, and one of Wheat, and grind them together, then boult through a fine Range the Quantity of half a Buſhel of pure Meal, and bake it in three Loaves, and the Reſt ſift through a Meal-ſieve, and kneed it with Water and good Store of Barm, and bake it in great Loaves; with the coarſer Bread feed your Runner in his reſting Days, and with the finer againſt the Days of his Exerciſe and greateſt Labour.

The Times of his Feeding, upon the Days of his Reſt, ſhould be after his coming from Water in the Morning, an Hour after Mid-day, after his Evening Watering, and at Ten o'Clock at Night; but, upon his labouring Days, two Hours after he is cooled, he is to be fed in the following Manner; let his Hay be dry and ſhort; if it be ſweet, no Matter how coarſe it is, for if it be rough it will ſcour his Teeth. As for the Proportion of his Food, I need not preſcribe a Quantity, ſince you muſt allow him according to the Goodneſs or Badneſs of his Stomach.

His Exerciſe ought to be thrice a Week, and it muſt be more or leſs, according to the Condition of his Body; for if it be foul, exerciſe him moderately to break his Greaſe; if clean you may do as you think fit, having a Care that you diſcourage him not, nor abate his Mettle; and after every Exerciſe give him that Night, or the next Morning, a Scowering; the following being extraordinary good to purge a Horſe from all Greaſe, Glut, or Filth whatever, I recommend it before

any other: Take three Ounces of Anniſeeds, ſix Drachms of Cumminſeeds, a Drachm and a half of Carthamums, two Drachms of Fenugreek-ſeed, and Brimſtone two Ounces; beat all theſe to a fine Powder, and ſearſe them; then take of Sweet Oil about a Pint, a Pound and a half of Honey, and two Quarts of Wine; then with fine white Meal, knead it well into a ſtrong Paſte, and keep it by you for Uſe, it being firſt made up into Balls, about the Size of a Hen's Egg: You are to diſſolve one of theſe Balls in a Pail of fair Water (Milk-warm) and give it him to drink after Exerciſe, in the Dark, leſt diſcolouring the Water, the Horſe refuſe to drink. This is a very valuable Scowering, will keep good a long Time, and a certain Remedy for many internal Diſtempers.

After Exerciſe, cool him a little abroad before you bring him home; then houſe him, and litter him well, rubbing him with dry Cloaths till there be not a wet Hair about him; then cloath and wiſp him round.

Before you air your Horſe, it will be requiſite to break a raw Egg into his Mouth, as it will add much to his Wind. If he be fat, air him before Sun-riſe, and after Sun-ſet; but if lean, let him have as much Comfort of the Sun as you can. Courſing in his Cloaths is ſometimes neceſſary, as it makes him ſweat, though it ſhould be moderately done.

Let his Body be empty before you courſe him; and waſh his Tongue and Noſtrils with Vinegar, or piſs in his Mouth before you back him: After courſing is over, cloath him, and ride him home gently.

Be careful, when you take your Horſe up, to cloath and dreſs him well; when and how to feed and water; what and how much Exerciſe is requiſite, either by airing or by courſing; his Ordering after Exerciſe; what Scowerings are moſt requiſite; and, that I may yet add more to your Knowledge, I will conclude with the following neceſſary Rules and Inſtructions.

1. Courſe not your Horſe hard, at leaſt four or five Days before you run your Match, leſt the Soreneſs of his Limbs abate his Speed.

2. Except your Horſe be a foul Feeder, muzzle him not above two or three Nights before his Match, and the Night before his bloody Courſes.

3. As you give your Horſe gentle Courſes, give him ſharp ones too, that he may as well find Comfort as Diſpleaſure thereon.

4. Upon

4: Upon the Match-day, let your Horſe be empty, and take his Reſt undiſturbed, till you lead him out.

5. Shoe your Horſe every Day before you run him, that the Pain of the Hammer's Knocks may be out of his Feet.

6. Saddle your Horſe on the Race-day in the Stable before you lead him forth, and fix both the Pannel and the Girths to his Back and Sides with Shoemaker's Wax, to prevent all Dangers.

7. Lead your Horſe to his Courſe with all Gentleneſs, and let him ſmell to other Horſes Dung, that thereby he may be enticed to ſtale and empty his Body as he goes.

8. Laſtly, when you come to the Place where you are to ſtart, firſt rub his Limbs well, then uncloath him, take his Back, and the Signal given, ſtart him with all Gentleneſs poſſible, leſt doing any Thing raſhly, you choak him in his own Wind.

A Race-horſe ought to have all the fineſt Shapes that may be; but above all Things, he muſt be nimble, quick, and fiery, apt to fly with the leaſt Motion. Long Shapes are tolerably good; for tho' they ſhew Weakneſs, yet they aſſure ſudden Speed. The beſt Horſe for this Uſe is the Arabian Barbary, or his Baſtard; Gennets are good, but the Turks much better.

Miſcellaneous Articles.

How to make Ball Soap; and its great Uſe in Families.

THIS Soap is eaſily made, and goes much farther than any of the other Soaps. You are to make a Lee from Aſhes and Tallow; then put the Lees into a Copper, and boil them till the watery Part is quite gone, and there remains nothing in the Copper but a Sort of nitrous Matter (the very Strength and Eſſence of the Lee) to this the Tallow is put, and the Copper kept boiling and ſtirring for above half an Hour, in which Time the Soap is made; it is then taken out of the Copper, and put into Tubs, or Baſkets, with Sheets in them, and immediately (whilſt warm) made into Balls. You are to take Notice, that it requires near 24 Hours to boil away the watery Part of the Lee.

A certain Cure for the moſt ſevere Flux.

Take a Quantity of Water-Creſſes, and boil them in clear Water for fifteen Minutes, ſtrain them off, and drink half a Pint of the Decoction every now and then, about Milk-warm.

A never-failing Cure for the Hic-cough.

A ſingle Drop of Chymical Oil of Cinnamon, dropt on a Piece of treble-refin'd Sugar; let it diſſolve in the Mouth leiſurely.

An approved and infallible Method of taking away any Scale, or Film, from the Eyes.

Borax muſt be finely pounded in a Marble Mortar, and a ſmall Quantity thereof blown into the Eye every Morning and Evening; it will eat away the Speck, or Film, and not in any wiſe injure the Humours of the Eye.

To keep Arms, or other poliſh'd Metals, from Ruſt.

One Ounce of Camphire, two Pounds of Hog's-Lard; diſſolve them together, and take off the Scum; mix as much Black-Lead as will bring them to an Iron Colour; Rub your Arms,

Arms, &c. over with this, and let it lie on 24 Hours; then clean them with a Linen Cloth, and they will keep clean many Months.

To make Japan Ink.

Gum Arabic and Roman Vitriol, each one Ounce; Galls well bruiſed, one Pound; put them into Rape-Vinegar, ſet them in a warm Place, ſtir them often, till the Liquor becomes black; then add to a Gallon, one Ounce of Ivory-black, and a Quarter of a Pint of Seed-lack-varniſh.

To dutch, or clarify Quills.

Scrape off the out Film, and cut the Ends off; then put the Barrels into boiling Water, wherein is a ſmall Quantity of Allum and Salt; let them remain a Quarter of an Hour; then dry them in a hot Pan of Sand, or an Oven.

To make common black Ink.

To one Quart of Rain, or River Water, put three Ounces of Galls, groſly bruiſed, half an Ounce of Gum Arabic, of Copperas and Roach Allum, each one Quarter of an Ounce, half an Ounce of common Salt, and a Spoonful of Brandy; ſhake all up together in the Bottle, and in a Fortnight it will be fit for Uſe.

To make good red Ink.

One Pint of ſtale Beer, two Ounces of Brazil-wood, ground, Twopenny-worth of Cochineal, two Ounces of Roch-Allum, and one Ounce of Gum Arabic; boil all together, then filter it off.

To deſtroy and prevent Buggs, and other Vermin, by Mr. Salberg, Member of the Acadamy of Sweden.

Mix, with the Solution of Vitriol, the Pulp of Coloquintida, and apply the Mixture to all the Crevices, which ſerve as a Nurſery to Vermin; the Solution alone has prov'd effectual; but if apply'd to Stone, or Brick Walls, it may be mixed with Lime, which will give it a lively yellow, and inſure its Succeſs. The boiling any Kind of wooden Work in the Solution of Vitriol, effectually prevents it from taking the Worm, and preſerves it from Rottenneſs and Decay.

The valuable Effects of the Juice of Sloes, from an Indian Manuſcript.

Whatever Linen, or Woollen, is mark'd with this Juice, ſuch Letters or Marks, are not to be diſcharg'd by any Means whatever. Tie 3 ounces of the powder of burnt horſe-beans in a

Piece

Piece of Linen, and boil it half an Hour in a Pint of the ſaid Juice, and it makes a Writing-Ink, in all Reſpects far ſuperior to any other, not being to be diſcharged by Art, or defac'd by Time. In a phyſical Way, it immediately ſtops Bleeding in either Man, or Beaſt, by bathing the Wound therewith. And the Knowledge of this Article has been of the utmoſt Service to great Numbers of Families. In Regard to Needle-Work, it is evident more may be done in one Hour, by the Aſſiſtance of this Juice, than could be accompliſhed with a Needle in many Days: You are to take Care the Linnen is dry; and uſe this Juice with a Pen, in the ſame Manner you do Ink. When waſh'd, the Marks on the Linnen are of a fine Purple Colour, and has this very great Advantage above marking with a Needle, that there is no other Way of removing whatever Marks are put on, but by cutting out the Piece.

The noted Roberts's ſure Method for deſtroying Rats, or Mice; by which he acquired a good Fortune.

Mix Flour of Malt with ſome Butter, and add thereto a Drop or two of Oil of Anniſeeds; make it up into Balls, and bait your Trap therewith. If you have Thouſands, by this Means you may take them all. The round Trap, with ſeveral Holes, is beſt; and it ſhould be ſet in ſuch Places the Vermin moſt frequent. But, if you would take them without a Trap, make up ſmall Balls of the above-mention'd Compoſition, and add to every four Ounces, a Quarter of an Ounce of Corroſive Sublimate.

How to take the natural and lively Shape of any Plant, or Herb, upon Paper.

Take the Leaf, and lay it ſmooth between the Leaves of a Book; let it remain there a few Minutes, till it lies quite flat; afterwards wet it with Linſeed-oil, or Printer's Ink; then preſs it hard upon clean white Paper (that has been moiſtened with River Water) and you will have the perfect Figure of the ſaid Leaf, with every Vein thereof, ſo exactly expreſs'd, as being lively colour'd, it will ſeem truly natural.

How to whiten Copper, or Braſs, ſuperficially.

Take Sal Armoniac, Allum, Nitre, of each a like Quantity; put to them a little Filings of Silver, or Silver-Leaf; mix them well together, and then put them into a Crucible, and that into the Fire, till it be red hot, and has done ſmoaking

ing, then moiſten this Powder with Water, wherein common Salt has been diſſolv'd, and rub the Mettle therewith.

How to make Oil Cloth; very neceſſary for Country People, or any that travel in wet Weather.

You are firſt to make a Drying-Oil, by taking Red-Lead and Umber, each half an Ounce, Linſeed-Oil two Pounds, which boil for a Quarter of an Hour, or longer; let theſe ſtand two Days, and it will have a Skin over it, and be fit for Uſe. You are now to take off the Skin, ſet the Oil on the Fire, and diſſolve ſome good Roſin in it, and let the Quantity be ſuch, as may make the Oil to ſpread upon Cloth; when the Roſin is diſſolv'd, you may add to it ſome Colour, as Verdigreaſe for Green; Umber for Brown; or Indigo and White for a light blew.

How to make fine ſtaining Liquors, uſed in planning, beautifying, and ſtaining of Prints, &c. Firſt, a deep Green.

Take Juice of the greeneſt Worts a Pint, ſtrain it thro' a Cloth, and diſſolve it in a ſufficient Quantity of purified Verdigreaſe.

Another Green.

Firſt ſtain the Leather, Parchment, or Paper, with a Blue, and let it dry; then lay on ſome of the following yellow Stains.

Yellow Stains.

Saffron, Turmerick, French Berries, Orcanette, or Gamboogé; any of them will give a good Yellow.

A light Green.

Take a Quart of Malt-wort, put it into two Shells full of Florey; firſt ſtain with this, then upon this Staining lay Yellow, till it becomes Green; the more you lay on of your yellow ſtaining Liquor, the lighter the Green will be.

A blew Stain.

Firſt make a weak Lixivium of Pot-Aſhes, or uſe Lime-Water; put into it a ſufficient Quantity of Florey, and a little Allum; let it diſſolve over the Fire, keeping it ſtirring, then add ſome Wood-Aſhes, and you will have a fine Blue.

A weaker Blue.

Diſſolve a good Quantity of Florey, and a little Allum in a ſufficient Quantity of fair Water.

To gild with Leaf-Gold.

Grind Leaves of Gold in a few Drops of Honey; add to it a Trifle of Gum-Water, and it will be excellent to write, or paint with.

How

How to gild Leather.

Take Glair of Eggs, or Gum-Water, and with a Bruſh rub over the Leather with either of them, then lay on the Gold or Silver; let them be dry, and burniſh them.

To make fine red, hard Sealing-Wax.

Take half a Pound of Shell, or Gum-Lack, melt it in an Earthen Veſſel; then put an Ounce and a half, or two Ounces, of purely ground fine Vermillion; mix them well over the Fire, and when it is of a fit Compoſition, make it up into Balls or Cakes; and to ſet a Gloſs upon it, heat it gently over a naked Charcoal Fire, and rub it with a Cloth till it is cold.

How to make a coarſer Sort.

Shell-Lack and Roſin, of each ſix Ounces, good Vermillion three Ounces; mix, *&c.* as above directed. Many uſe fine red Lead, inſtead of Vermillion, for the more ordinary Kind of Sealing-Wax.

How to make black Wax.

Mix Ivory-black with Shell or Gum-lack as by the foregoing Receipt.

How to make Sealing-Wafers.

Take very fine Wheat-Flour, mix it with Glair of Eggs, Iſinglaſs, and a little Yeaſt; mix the Materials, and beat them well together, ſpread the Batter (being made thin with Gum-water) on even Tin-plates, and dry them in a Stove, then cut them out for Uſe. You may make them of what Colour you pleaſe, by tinging the Paſte with Vermillion, or Brazil, for red; Indigo, or Verditer, for Blue; Saffron, Turmerick, or Gambooge, for Yellow.

How to caſe-harden Iron.

Take Cow-horn, or Hoof, raſp it when green (and not dry it in an Oven after the common Method) put as much Bay-ſalt as of this Powder into ſtale Urine, or Vinegar, and mix them well together; then cover the Iron all over with this Mixture, and wrap it up in a Loam, or Plate-Iron, ſo that the Mixture may touch every Part of the Work; then put it into the Fire, and blow the Coals to it, till the whole Lump has attained a Blood red hot (but no higher) then take it out, and quench it in clear Water.

How to gild Paper.

Mix Bole-Armoniac with Rain-water, and give one Laying of it; when it is dry, take Glair of Eggs, and add to it a little

little Sugar-Candy and Gum-Water, which lay over the former, und upon this, when it is dry enough, lay Leaf-Silver, or Leaf-Gold.

An approved Cure for the Rheumatiſm.

Take five Ounces of Stone Brimſtone, reduce it to a fine Powder, divide it into 14 equal Parts, and take one Part every Morning faſting in Spring-Water. Note, This Receipt came from a worthy Clergyman; he ſaid it had, to his certain Experience, a very good Effect upon great Numbers of People that made Uſe of it.

To lay Mezzo-Tinto Prints upon Glaſs.

Having provided a thin ground Glaſs very true, or a Sort of fine white Glaſs, call'd Cockhill Glaſs (of the ſame Size as your Picture) ſteep the Print flat ways in warm Water for about an Hour, more or leſs, according to the Thickneſs, Thinneſs, or Hardneſs thereof; and then, with a thin Knife, or Bruſh (the Hairs of which will not come out) ſpread Venice Turpentine very thin, and even all over the Glaſs; and, if the Weather be cold, warm the Glaſs at the Fire, and daub it all over with your Fingers, that there may not be the leaſt Speck of the Glaſs that is not covered with the Turpentine. Then take the Print out of the Water, and lay it on a ſmooth Table, upon a clean Napkin, or between two Papers, to dry out all the ſuperfluous Water. When you have done this, lay the Print upon the Glaſs by Degrees, beginning at one End, and ſtroaking outwards that Part which is juſt faſtened to the Glaſs, that no Wind or Water may lie betwixt that and the Glaſs, which will cauſe Bliſters, and which you muſt be very careful to ſtroak out. If it ſhall happen that you have not laid the Print exactly even upon the Glaſs, then, by warming the Foreſide of the Glaſs before the Fire, it will ſo ſoften and thin the Turpentine, that you may, with Care, take it off again immediately, not ſuffering the Print to dry. Your Print being laid upon your Glaſs in the moſt exact Manner, you ſhould now proceed to rub it with your Finger, in order to rub off all the Thickneſs of the Paper, which will come off in little Rolls, till nothing of it is left upon the Glaſs, but a little Film, like a Cobweb, that is faſt ſtuck to the Glaſs by the Turpentine; but great Care is to be taken in rubbing, that you make not Holes in the Print, eſpecially in the Lights, which are the moſt tender Parts. If your Picture be large, ſo that

ſome

ſome Part of the Paper ſhall become dry, while you are rubbing the other, you ſhould, with a little Water on your Finger, wet them as you ſee Occaſion, to keep them moiſt, for the Paper will not rub when grown dry. When you have peeled it all over, till the Print appears tranſparent on the Backſide, then ſet it up to dry for four Hours; after which, varniſh it over with Maſtick Varniſh, or Turpentine Varniſh, four or five Times, or ſo often till you can ſee clearly thro' it; and after twenty-four Hours, you may proceed to painting it.

Inſtructions for painting the above-mentioned Prints.

The painting of Mezzo-Tinto Prints is perform'd with Colours either opake, or tranſparent. The tranſparent Colours are chiefly Carmine, fine Lake, brown Pink, fine Smalt, diſtilled Verdigreaſe, and Ultramarine. The opake Colours are Flake-white, yellow, or Dutch Pink, light and brown Red, Terravert, Umber, Cologn-earth; Ivory-black, Vermillion, Blue-bice, Maſticote, yellow and pale-red Orpiment: All tranſparent Colours muſt be ground with Nut-Oil; opake Colours with Gum-Water, ſome with Gold Size, and ſome with Linſeed-Oil, and Drying-Oil.

How to ſilver Looking Glaſſes.

A thin Blotting-Paper is ſpread on a Table, or ſmooth Stone, and ſprinkled with fine Chalk; and then a fine Lamina, or Leaf of Tin (call'd Foil) is laid over the Paper; upon this Mercury is poured, which is equally to be diſtributed over the Leaf with a Hare's Foot, or Cotton: Over the Leaf is laid a clean Paper, and over that the Glaſs Plate; the Glaſs Plate is preſſed down with one Hand, and the Paper drawn gently out with the other; this done, the Plate is covered with a thicker Paper, and loaden with a great Weight, in order to force out the ſuperfluous Mercury, and make the Plate adhere to the Tin. When it is dried, the Weight is removed, and the Looking-Glaſs compleat.

The Lady York's choice Receipt to preſerve from the Small-Pox, Plague, &c.

Take Garlick three Heads, Eſſence of Wormwood one Drachm; let them infuſe twelve Hours in four Ounces of white Wine, and drink the Liquor before you go near the infected; and afterwards the ſaid Lady affirms, you may go with Safety amongſt them.

Excellent

Excellent Method of cleaning any Kind of Glaſs.

Firſt rub the Glaſs well with Snuffs of Candles; clean it well from this, and rub it well over with good ſoft Lead. You are to rub laſtly with Buff-leather, and your Work will look very beautiful.—By Le St. Jean.

Againſt Moths, Worms, &c.

Dry the Herb Botris, ſtrew it among your Cloths, and neither Moth nor Worm comes near them.

To prevent the ſmoaking of Lamp-Oil.

Steep your Match, or Cotton, in Vinegar, and dry it well before you uſe it. Many Families have ſpoke much in Praiſe of this.

The excellent royal liquid Blacking.

Mix a ſufficient Quantity of good Lamp-black with an Egg, to give it a good Black; then take a Piece of Spunge, dip it therein, and rub over Shoe, *&c.* very thin; when dry, rub them with a hard Bruſh, and they will look very beautiful. You are to take Care the Shoes are firſt well cleaned with a hard Bruſh, otherwiſe they will not look near ſo beautiful.

Ague ſpeedily cured.

Wear the Leaves of Lignum-Vitæ under your Feet a few Days, and a Cure ſoon follows.——This Receipt from a Divine.

Admirable Cure for Worms in Old and Young.

You are to melt fine Tin ſeveral Times, and every Time quench it in Spring-Water, and this you are to drink as your common Drink. It is a ſafe and never-failing Remedy againſt thoſe dangerous Vermin in Young or Old. By Dr. Sewell.

Admirable Way of cleaning Silver-Plate.

Put your Plate in ſome ſtrong Lee, made of Pearl-Aſhes, wherein half an Ounce of Cream of Tartar, and the like Quantity of Allum has been diſolved. Set it over the Fire, let it boil five or ſix Minutes; then take out your Plate, let it dry either in the Sun, or by a Fire, and afterwards rub it with a ſoft Leather and Aſhes of burnt Wheat Straw. By this Means, the Plate looks like new, and remains ſo a long Time. But where Time won't permit to do as above directed, you may clean with the Aſhes only.

To clean Jewels, Pearls, &c.

There is nothing cleans any Kind of Jewels like exceeding fine Smalt and Emery. You are to dip a fine Tooth-Bruſh

Bruſh into theſe two Powders (mixt together) and rub the Jewels therewith. Both Powders muſt be well dry'd. Pearls are to be waſhed with a ſtrong Lee of burnt Tartar, and boil'd upon a warm Stove.

To clean old Silver Lace.

Take Powder of Alabaſter, put it into a dry Pipkin, and let it boil a Quarter of an Hour; then take it off the Fire, and, when cold, lay your Lace upon a Cloth, and with a Comb-Bruſh, take up ſome of that Powder and rub the Lace therewith on both Sides. Ox-Gall, or the Gall of a Jack, mixed with Water, is very ſerviceable in cleaning either Gold or Silver Lace.

To make excellent Vinegar of Malt-Liquor.

To every 20 Gallons of Liquor, add one Ounce of Cream of Tartar, and the like Quantity of Allum and Bay-ſalt; mix theſe with a Gallon of the Drink, boiling hot, and put it hot into the Caſk, cover the Bung-hole with a Piece of brown Paper, and it will be fine Vinegar in a few Days. This Receipt has been often ſold for five Shillings.

Dr. Dover's excellent Cure for the Itch.

Sweet Sublimate one Drachm, Cream of Tartar one Ounce Let theſe infuſe two or three Days in a Pint of Spring-Water; then bathe the Parts broke out therewith, Morning and Evening, for four or five Days, and the Cure will be compleated. This is not only very effectual in curing, but very ſafe, cheap and clean.——Bleeding is very neceſſary in this Diſorder.—*N. B.* This is the chymical Lotion advertiſed at 1*s.* 6*d.* the Bottle, which contains little more than a Quarter of a Pint; here you have a Pint for three Pence, which is the Charge of the two Ingredients.

Spots very effectually taken out of either Silk, Linnen, or Woollen.

Spirits of Turpentine twelve Drops, and the ſame Quantity of Spirits of Wine; grind theſe with an Ounce of Pipe-Maker's Clay, and rub the Spots therewith: You are to wet the Compoſition, when you rub either Silk, Linnen, or Woollen with it, let it remain till dry; then rub it off, and the Spot or Spots will diſappear. The ingenious Dr. Godfrey, ſays, that true Spirits of Salt is the only Thing to remove Iron-moulds from Linnen, and Sal-Armoniac, with Lime, takes out the Stains of Wine.

Warts

Warts or Corns ſpeedily deſtroy'd.

Rub them with Juice of Houſe-leek and Celandine twice a day for a Week, and you may depend on getting rid of them: If the Corns are firſt cut as cloſe as the Perſon can bear, they will be the ſooner deſtroyed.——Multitudes have been taken away by only binding a ſingle Leaf of Houſe-Leak over each Corn, and this in four or five Days, and without the leaſt Pain. I have received innumerable Letters of Thanks for this Article.

Chineſe Method of mending China.

Boil a Piece of white Flint-Glaſs in River Water five or ſix Minutes; beat it to fine Powder, and grind it well with the White of an Egg, and it joins China (without riveting) ſo that no Art can break it again in the ſame Place. You are to obſerve, the Compoſition is to be ground extremely fine, on a Painter's Stone: This by the Royal Academy of Sciences; their laſt Prize Secret.

The moſt excellent Method of Fining or Reſtoring Malt Liquors.

Firſt put a Piece of Lime (about two Pounds) into a Hogſhead of either Ale or Beer, and the like Quantity of good Chalk, then toaſt a thick Lump of Wheaten Bread (a Pound at leaſt) very hard, put it into your Caſk, when cold, to the other Ingredients, and your Drink will be exceeding fine in two or three Days. Note, If ſour, it will reſtore it to its firſt Perfection. But, to prevent Malt Liquor being either foul, or ſour, ſee that your Caſks are very dry, and ſweet, before you fill them; and, to every thirty Gallons of Liquor, put one Pound of Chalk, the like Quantity of unſlack'd Lime, and about a Pound of Wheaten Bread, burnt hard; put all theſe (whole) into your Caſk; and your Liquor will be ſecure, and exceeding fine, tho' the Weather be ever ſo changeable.

To clean Ribbons, &c.

Ribbons are to be firſt clean waſh'd, then boiled in ſoft Water and Bran for a Quarter of an Hour; afterwards waſh them in Soap-ſuds, wherein a few Drops of Spirits of Wine has been put; when clean, rinſe them, and dry them in the Shade; iron them with a moderate hot Heater, and they will look very beautiful. Scarlet Cloaks are done the ſame Way, only Hot-preſſing does better than Ironing.

A ſure and ſpeedy Cure for the Scurvy.

Drink plentifully of Whey, with Juice of Elder-Flowers in it, and a Cure will ſoon be compleated.

Excellent true Britiſh Ketchup.

Take green Walnuts, beat them in a Marble Mortar, and ſtrain out the Juice, let it ſtand twelve Hours, then take a Quart of the Juice that's fine, ſix Britiſh Herrings, and a little of the Herring-pickle, cut the Herrings ſmall, and put 'em in a Pan, and add to 'em a little Mace, about 20 Cloves, and half an Ounce of Jamaica Pepper; boil all together on a ſlow Fire, for half an Hour, then ſtrain it thro' a Cloth, put it again into the Pan, and add to it twenty or thirty Shellots, and half a Pint of Vinegar, let it boil till the Shellots be tender, then put it in a Baſon to cool, and when cold, let it run thro' a cloſe Cloth of its own Accord, and it will take off all the Scum and Fat; bottle it for Uſe. If green Walnuts are not to be had, make Uſe of a Pint of Walnut-Pickle; but in this Caſe the Vinegar is to be omitted.

French Way of waſhing fine Lace, or Linen.

Take a Gallon of Furz-bloſſoms, and burn them to Aſhes; then boil them in ſix Quarts of ſoft Water; this, when fine, you are to uſe in Waſhing, with your Suds, as Occaſion requires, and you will have the Linen, *&c.* not only exceeding white, but it is done with half the Soap, and little Trouble. This is verbatim from the Paris Magazine.

Infallible Cure for a Whitlow.

Steep it in diſtill'd Vinegar, hot as you can bear it, four or five Times a Day for two Days ſucceſſively; then moiſten a Leaf of Tobacco in the ſaid Vinegar, bind it round the Part grieved, and a Cure ſoon follows.

Quick Cure for Colds, Weakneſſes, and ſome conſumptive Caſes.

Drink plentifully of Maſhmallow-Tea, twice a Day, till you find the Diſorder abated. This Tea is admirable in the Gravel; but then you may add thereto a few Drops of Spirits of Nitre.

How to recover black Cloth that is faded.

Take Fig-tree Leaves, boil them well in Water, waſh your Cloth in it, Milk-warm, dry it in the Sun, and it will prove an excellent Black.

How to make Braſs of a true Gold Colour.

Take Sal Armoniac, mingle it in a Mortar, with Spittle, till

till it becomes like a liquid Ointment; rub the Braſs with it, put it on hot Coals, and when dry'd, rub it well with a Linnen Cloth, and it will be of a beautiful golden Colour.

How to give gilded Work a fine Colour.

Take clean Salt and Brimſtone, boil them together, with a little Water, in an Egg-Shell, after taking away the inſide Film; take care you do not give it two much Fire to burn the Shell; you are to rub this Liquid over your Gilding, and you will be well pleaſed with its Effect.

Method of raiſing Muſhrooms.

Mr. Tournefort gives us a very curious Account of their Culture, in the Memoirs of the Royal Academy, the Subſtance of which is as follows. All the Secret of raiſing Muſhrooms ſpeedily and in Abundance, conſiſts in ranging Balls of Horſe Dung, about the Bigneſs of your Fiſt, in Lines, at the Diſtance of three or four Feet from each other, and at the Depth of one Foot under Ground, and covering theſe over with Mould, and that again with Horſe Dung. If this be done in April, in the Beginning of Auguſt the Pieces of Dung will begin to whiten, and grow mouldy, being all covered with little Hairs, or fine white Threads, branched, and woven about the Straws whereof the Dung is compoſed. The Dung now loſes its former excrementitious Smell, and ſpreads an admirable Odour of Muſhrooms; and great Plenty are to be gather'd from theſe Beds for four or five Years, without further Trouble.

The famous Snuff for the Head and Eyes, (by the Venders called Royal.)

Take any Quantity of Aſſarabecca (otherwiſe Aſſarum) Leaves; dry them by a gentle Fire, and afterwards grind them into a fine Powder. In moſt Diſorders of the Head this Snuff does Wonders; and would undoubtedly have gained an eſtabliſhed Reputation long ago, had not thoſe Gentlemen, *&c.* who aſſume to themſelves the Title of Inventors, made this Snuff as univerſal a Specific as moſt of their other Articles; *i. e.* to cure every Diſorder; as well a broken Shin, as a ſore Eye. But to give it its due Character, nothing exceeds it for Diſorders in the Head, ſuch as Head-ach, Ear-ach, Sore-eyes, Tooth-ach, Deafneſs, *&c.* It is a fat, ſhining Leaf, only one on a Stalk, ſhap'd much like Ground-Ivy, and is found near Woods, in damp, ſhady Places. Take a Pinch twice a

Week at Night, going to Bed: it does not operate immediately, like the common Snuffs; but the Morning after taking it, a foul Matter is discharged at the Nose, more or less, according to the Degree of the Illness. Many People get a Livelihood by the Sale of this Snuff; they selling only six Pinches for a Shilling, and have a Patent for their Sanction.

To stain Pear-tree Picture Frames a good Black.

Boil Chip Logwood in clear Water, and rub the Frame three or four Times over with it when hot; scour it when dry with Sand-Paper; then give it two Washes with Tincture of Steel. Lastly, clean it with a Linnen Cloth and Bees Wax, and it will be a beautiful Black.

To soften Ivory or Bone.

Lay it for twelve Hours in Aqua Fortis, then three Days in the Juice of Beets, and it will become tender, and you may work it into what Form you please. To harden it again, lay it in strong Vinegar.

To stop bleeding at the Nose.

Rub the Nostrils with Juice of Nettles, or young Nettles bruised.

To make a fine Green Colour.

Take a Quarter of a Pound of common Verdigrease, beat it till it be as small as Dust; put it into a Pipkin, along with a Pint of white Wine Vinegar; then add a little white Argol in Powder. Boil all over a gentle Fire, keeping it stirring till the Verdigrease be dissolved.

A curious Experiment by Convex, or Plano-convex Glasses.

Make Choice of a Room that hath a North Light (tho' an East or West may do very well) and let it be made so dark, that no Light can come in but at the Hole where your Glass is to be placed; then make a Hole in the Shutter, about an Inch in Diameter, or something more, and set open the Casement, if there be one, for there must be no Glass beyond the Hole; then fasten the Glass with its Centre to the Centre of the Hole, and at the Distance your Glass draws, hang up a white Sheet, then will whatever is without the Hole, and opposite to it, be represented in the Sheet with such exquisite Exactness, as far surpasses the utmost Skill of any Painter; for if the Sun shines brightly on the Objects, you will have the Colour of all Things in their natural Paint; but if the Sun does not shine, the Colours will be hardly visible; and you must, by all Means pre-

vent

vent the Sun's ſhining near the Hole, for then all Things will be confus'd. Obſerve, that all Things appear inverted upon the Sheet; to remedy which, take a common Looking-Glaſs, of twelve or fourteen Inches ſquare, and hold it near or under the Chin, with an acute Angle to the Breaſt, and look down into it, and every Thing will appear in their natural and erect Poſitions; and this Reflection alſo from the Glaſs, gives it a Glaringneſs that is very ſurpriſing, and makes it look like ſome magical Proſpect.

The Tea-tree; its Growth in England; firſt Diſcovery by Chance, by the late ingenious James Macdonald, M. D.

When I ſay a Thing happens by Chance, I mean no more than that its Cauſe is unknown: I am not ſo vain as to imagine that Chance itſelf can be the Cauſe of any Thing. The Caſe of the Painter, who unable to expreſs the Foam at the Mouth of a Horſe he had painted, threw his Spunge, in Deſpair, at the Piece, and, *by Chance*, did that which he could not before do by Deſign, is an eminent Inſtance of the Force of Chance. It is obvious what is here meant, *by Chance*, that the Painter was not aware of the Effect; or that he did not throw the Spunge with ſuch a View: It is much the ſame Caſe with Regard to the Point I have in Hand: I ſhould inform the Reader, that having accidentally *(or by Chance)* put a ſmall Quantity of Arrack into a Cup wherein was about the Third of an Ounce of Green Tea; in about nine Weeks after, to my very great Surprize, I found the Cup ornamented with a Kind of buſhy Shrub, nearly reſembling the Print annexed.

It is not very material whether I acquaint the Reader that I ſet out for the South of France the very Morning I put the Liquid to the Tea; but ſo it happen'd; and, on my Return, found it in the Condition I have already mention'd. I knew I left nothing of the Garden Kind in this Apartment, and muſt own was ſurpriz'd to find one there; I made Enquiry among

my Servants, and found them as ignorant of the Cauſe as myſelf.——At length, a Relation who breakfaſted with me the Morning I put the Spirits to the Tea, re-minded me of it; and now I was ſatisfy'd how I came by my Curioſity. I began to inſpect into my little Shrub more nicely; drew it from the Cup and found the Moiſture quite ſpent: On my removing it, a Leaf and two ſmall kind of Berries dropp'd from the Shrub. It appear'd to be in a declining State, and the Moiſture quite exhauſted. I communicated the Affair to Sir *H. S.* and we jointly try'd various Means to bring the Shrub to a greater Perfection; we buſy'd ourſelves for two Years; Variety of Means were us'd to gain our Point; ſometimes in Hope, at others in Deſpair. It would tire the Patience of the Reader to relate the various Means made uſe of to gain our point; let it ſuffice, to give a Relation of the Perfection we have brought it to. Fill a Pot with equal Parts of Pidgeon's and Sheep's Dung, well dry'd, ſifted and mix'd; then put therein thirty or forty of the Berries you find in good Tea, of either Kind, and water it Morning and Evening with Lime-water, wherein a few Drops of Spirits of Nitre and Arrack have been put, and by this Means you will find it bud in about a Fortnight, and continue its Growth, in extreme hot Weather, near as faſt as Mint. Continue watering as above directed: When ripe, the Leaves will loſe their fine Green, and begin to fall; but you are now to gather them, dry them in the Sun, and it will be as good as the Tea it was taken from. This, I dare aver, is the greateſt Perfection the Growth of Tea was ever brought to in England. In Japan and Siam, this Tree, or Shrub, affects Valleys, and the Feet of Mountains, in a ſtony Soil. Its Seed is uſually ſown in Places expoſed to the South, and and bears three Years after ſown. The Root reſembles that of the Peach-Tree; the Leaves are green, longiſh at the Point, and pretty narrow, an Inch and a half long, and jagged all round. The Flower is much like that of the wild Roſe; the Fruit of different Forms, ſometimes round, ſometimes long, ſometimes triangular; of the ordinary Size of a Bean; containing two or three Peas, of a Mouſe Colour, including each a Kernel; which Peas are the Seeds by which the Plant is propagated. The Tree is of various Heights, from one Foot to an Hundred; ſome there are, which two Men cannot fathom; while others ſcarce exceed the feebleſt Shrub in a Garden. The

beſt Time to gather the Leaves of Tea is while they are yet ſmall, young and juicy; and that Tea is beſt that is ſmalleſt, moſt brittle (when dry'd) and lively colour'd.

To make Amber Varniſh.

Take a Pound of powdered Amber, melt it in an unglaz'd Veſſel over a Charcoal-Fire, and pour it, whilſt fluid, upon an Iron-Plate; then powder it again when concreted, and afterwards diſſolve it entirely in an unglaz'd Veſſel of Earth, adding firſt to it Linſeed-Oil prepared and boiled with Litharge, and afterwards Spirits of Turpentine. With this incruſt your Veſſels of Wood, or Metals, and afterwards poliſh them, being firſt carefully and artfully dried.

Birdlime; its Preparation and Uſe.

It is a viſcid Subſtance, prepared various Ways, and from various Materials; and is uſed in catching Birds, Mice, and other Vermin: That commonly uſed is made from Holly-bark, boil'd ten or twelve Hours; when, the green Coat being ſeparated from the other, it is cover'd up a Fortnight in a moiſt Place, and then pounded into a tough Paſte, that no Fibres of the Wood is left, and waſhed in a running Stream till no Motes appear; then put it to ferment four or five Days, and ſkim it as often as any Thing ariſes. It may be then laid up for Uſe; in uſing it, a third Part of Nut-oil, or any thin Greaſe, is incorporated with it over the Fire.

Lime-Water; its Uſe, and ſurprizing Effects on the Human Body.

It is undoubtedly an excellent Remedy taken internally; a powerful Alterant, and like a pure alkaline Water, fitter to blunt and deſtroy acid Ferments, which are the Principles of all Obſtructions, and the Cauſe of moſt chronick Diſeaſes. It is remarkably ſerviceable in Cachexies, Green-Sickneſs, Dropſy, Scurvy, Obſtructions of the Liver, Spleen, &c. It ſtrengthens the Stomach, increaſes the Appetite, and cauſes a good Digeſtion; wonderfully cleanſes the Blood, chears the Heart, revives the Spirits; and ſtrengthens the whole Body: It is a moſt egregious Deopilative, and momentarily opens all Obſtructions in the Stomach, Gall, Meſentery, Womb, Hypochondria, Bowels, Reins, and Bladder, and other organick Parts; diſſolving and carrying off the cold, acid, and viſcous Humours ſticking to the Tunicles of the Lungs, Stomach, Guts, &c. cauſing almoſt all Diſeaſes incident to Men, Women, and

Children; preſently taking away all their Faintneſs, Weakneſs, and Indiſpoſition; inſomuch that thoſe who look like Death itſelf, and are ſcarcely able to go or ſtir about, it gives immediate Relief to; and proves itſelf to be almoſt a Miracle of Medicine. Drink half a Pint Morning and Evening. It is made thus: Put 3 Wine Quarts of hot Water on one Pound of quick Lime; let it macerate for the Space of 24 Hours, and it is fit for Uſe.

The uſeful, new-invented Black-lead Pencil; from the Paris A-la-main.

Take what Quantity you think proper of Red-lead, melt the Metal from it, and then bury the Lead in freſh Horſe-dung for 12 Days. It may afterwards be made up for Uſe. This is ſign'd F. Reay.

Red Hair chang'd to a beautiful Brown.

Black-Lead, and Black-Ebony-Shavings, one Ounce each, let theſe boil an Hour in a Pint of clear Water; when fine, bottle it for Uſe. You are to wet a Comb in the Liquid, and comb your Hair often therewith. To make the Hair black, add two Drachms of Camphire to the Ingredients. This is the Liquid for changing Hair, advertis'd at half a Guinea a Bottle.

New Diſcoveries on Bees, of keeping them in Health and Vigour, and of increaſing them.

The following Obſervations are Fruits of 25 Years diligent Labour and Attention, and I flatter myſelf, that ſome of them will be found new and intereſting. When the Trees begin to bloom, and the Flowers to diſplay their ſweets, the diligent Bee uſually commences its Forages on every Tree and Flower which yields a proper Aliment. Then take an old Hive, with Remains of the Comb on the Sides, or if it has none, place ſome Shreds of Wax towards the Roof of the Hives in ſeveral Places, and hold them a while over lighted Straw, that they may melt and ſpread about; you will find the Bees to work in ſuch a Hive preferably to another, and they will immediately build upon this Ground of Wax which you have laid, that which they have gathered. Obſerve, that when there is a great deal of Wax, they lay it on towards the Centre, and when a little, on the Sides; they build their Comb perpendicularly from the Roof to the Floor, which the Heat increaſing towards the Bottom of the Hive, renders their Wax

quite

quite ſoft.——They will not only make their ſymetrical Cells with the Wax of their own gathering, but alſo with that which has been ſupplied to them; this I know by frequent Experience, having laid a Piece of Wax in the Hive, and ſoon after nothing of it was to be ſeen. How much Wax a Bee can carry at once may be ſeen, eſpecially in the firſt Week's Work of a new Swarm appointed to form the Comb; in which they are ſo diligent, that they often drop ſomewhat of what they are bringing before they have ſecured it; and the Particles they thus drop are not unlike that kind of Duſt which comes from Birds Feathers, except that they are whiter and more gloſſy. The young Swarms don't work at the Comb above a Fortnight, and if in the Interim foul Weather ſhould hinder their Forages, they ſpare neither their Works nor their Honey; but in a Courſe of fine Weather, they run up their Building with a ſurpriſing Celerity. In our Northern Climates four Months is all the Space that they work at the Honey, which is made at their Hives, whether it be little or much; but in hot Countries they have nine working Months. In the Months of February and March they may indeed gather from the Nut-Trees and other Shrubs, wherewith to make their Comb; and if they ſhould meet with any Bloſſom, any Drop of Honey on the Gooſberry and Currant-Buſhes, they either uſe it themſelves, or give it to their Young, which yet is far ſhort of being a ſufficient Nouriſhment; but in the Months of April or May, when the Trees are in Bloſſom, they then find all the neceſſary Materials both for their Structures and Honey; the Months of June and July are the moſt favourable; the wild and Garden Flowers, Trefoil, Oats, Barley, Peas, Vetches, and Cockle, from which they draw their beſt Honey and Nutriment, opening all their Treaſures to them: In thoſe Years when Cockle and Trefoil are ſcare, no Swarm is produced, but with a Plenty of theſe two Herbs, there never wants a Plenty of Honey, and numerous Swarms. Bees extract their Honey from all ſweet-ſmelling Flowers, as Roſes, Pinks, Violets, Orange and Lemon Flowers, and all others within their Reach: In red Trefoils they are prevented by the Drones, who chiefly furniſh themſelves with Honey from thence; but they make themſelves Amends by ſcouring the Country, where, to any other Flowers they prefer the Tops of Turnips and Radiſhes, Cabbages and Colliflowers, &c.

and

and when all theſe fail them, they fall upon the Branches and Flowers of Pumpkins, where they diſguiſe themſelves ſo as to loſe the Appearance of Bees.——Bees are known to nouriſh themſelves with the Juice of Flowers, which being convey'd into their little Bladders, is depoſited in their Cells, and cloſely covered with quite another Subſtance, as their Autumn and Winter Store. I have obſerved them to be very fond of farinous Dew, which falls after the Sun is above the Horizon, and is ſometimes perceived to ſparkle on Oak and Plum-Tree Leaves; and one of theſe Leaves being put to the Tongue, one taſtes Liquor as ſweet as Honey; and this Liquor it is which, ripening in the Cells, becomes Honey: If a Bee at its Return be taken and opened, in its Bladder will be found a ſweet Juice, almoſt as liquid as Water; for did Bees ſip common Water, how would they refreſh themſelves in Winter, when confined within Doors? The beſt Weather for Bees is when it is hot and calm, with copious Dews; too much Drought exhauſts the Flowers, and too much Wet hinders the Bees from their Excurſions, from making Swarms, and beſides fills the Flowers with Water; in a warm Spring they ravage the Buds of Hazles and Poplars, not that what they thus gather, and bring home about their hinder Legs, ſerves them for Food, but they uſe it for hatching their Young. A great deal of this is found in Summer-time in the Hives; but if the Hives be opened, and cleared in Autumn or Winter, or as is our Cuſtom, in Spring, little or none is found; it is bitter, ſo that it cannot be any Aliment to the Bees, accordingly it is left untouched in the Cells under any Extremities; however it is ſo conducing to their Increaſe, that if they have Plenty of it, a forward and numerous Swarm may be depended on. Broom is ſo great a *Dainty* among Bees, that they ſpare no Pains in traverſing Woods and Heaths in queſt of it. The chief Cauſe of Wars among Bees, as among Men, beſides their natural Avidity, is Injuſtice and Violence; thus when they obſerve that it is hot Weather, and that their Forages do not anſwer, they cruize about for Hives at a Diſtance from their own, ſeldom aſſaulting any in the Neighbourhood. They are alſo wiſe enough not to meddle with any that are ſtrongly garriſoned, but where they apprehend a Weakneſs, they then attempt to force an Entrance; if repulſed, they fly away for a Reinforcement, that is, they retreat and return in great

Numbers

Numbers to their Attacks, which are ſo vigorous, and their Hive ſo ſtrongly defended, that the Entrance of the Hive is covered with the Slain. It is obſervable, that if the Queen, either of the Beſieger, or Beſieged, falls in the Action, the War is immediately at an End, the Field of Battle is given up to the Enemies, a Diviſion of their Stores is made with them, and the Bees of the Hive either quit their antient Habitation, or a Coalition is made betwixt both Parties, to be but one People under the ſame Government. As ſome Prevention of the Devaſtation of theſe Wars, the Hive muſt be opened after their Return from the Battle, and the Remainder of the Honey taken out, that it may not be pillaged by the Enemy. Another Cauſe of theſe Wars is, when a Hive has been carried by the Enemies, the Bees, upon their Expulſion, attacking other Hives for a Settlement; for they never unite with their Enemies, unleſs upon the Loſs of their Queen, while ſhe remains they adhere to her, and never ſubmit to a foreign Yoke. Three Years ſucceſſively my Hive had been attacked by new Swarms, as Emigrants, ſome have periſhed in the Enterprize, and others have been admitted to the Community. I remember one Day going to look upon my Hives, I found ſome of them beſieged by a prodigious Number of Bees, with a great Humming in the Air; I concluded, that theſe were Invaders, and the rather as my Hives had been cleared but a little before, and my Bees conſequently could not have produced new Swarms. I left them to fight it out, not returning till towards Night, thinking by that Time Victory had declared itſelf on one Side or other, and accordingly I heard no Humming, but at the Entrance of one Hive, which I lifted up to examine into the State of Affairs, then I plainly ſaw that a Swarm had ſettled itſelf among my Bees, for the Hive was ſo filled, that there was no Room to put one Finger in; they live together in Harmony, uniting Forces to build the Comb, and in Whitſun-Holidays produced a new Swarm.

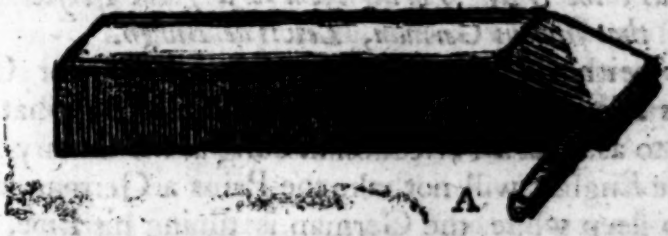
Chimney; its beſt Form and Situation; and ſure Method to prevent Smoaking.

The Parts of a Chimney are the Jambs or Sides, the Back or Hood; the Mantle-tree reſting on the Jambs; the Tube or Funnel, which conveys away the Smoke; the Chimney-Piece or Moulding, on the Foreſide of the Jambs on the Mantle-tree; and the Hearth or Fire-place. Palladio gives Directions

rections for forming a Chamber-Chimney after this Manner: Breadth on the Inside, 5 1 Half, 6 or 7 Foot; Height to the Mantle tree, 4, or 4 1 Half; Depth 2, or 2 1 Half Foot.

And, according to Wolfius, the Breadth of the Aperture, at Bottom to be to the Height, as three to two, to the Depth, as four to two. In ſmall Apartments, the Breadth is three Foot, in larger five; in Bed-Chambers four; in ſmall Banqueting Rooms five 1 Half, in large ſix: But the Height never to exceed two 1 Half, leſt there be too much Room for the Air and Wind, whereby the Smoke be driven down into the Room: Nor muſt the Height be too little, leſt the Smoke miſs it's Way, and be check'd at firſt ſetting out. The ſame Author adviſes to have an Aperture, thro' which the external Air may, on Occaſion, be let into the Flame, to drive up the Smoke; which the internal Air would otherwiſe be unable to do. The Mouth of the Tube, or that Part joined to the Chimney-Back, Felibien orders to be a little narrower than the reſt (and he is joined herein by Palladio, and other great Maſters in the Art of Building) that the Smoke coming to be repelled downwards, and meeting with this Obſtacle, may be prevented from getting into the Room: Many Builders make the Funnel twiſted, to prevent the Smoke's deſcending too eaſily: But the ſurer Expedient is to make the Funnel narrower at Bottom than at Top; the Fire impelling it upward more eaſily when contracted at Bottom; and in mounting, it finds more Space to diſengage itſelf, and therefore is not ſo apt to return into the Chamber. M. Lucar adviſes two Holes, or two Pipes, one over the other, to be left on each ſide the Chimney; one ſloping upwards, the other downwards; and thro' one of theſe, ſays he, the Smoke cannot fail of paſſing in any Poſition. He goes on in giving a great Number of Inſtances of Chimneys built in this Manner, and abſolutely affirms, that they were all capable of diſcharging more than four Times the Smoke that could poſſibly be produc'd in any one Chimney. De l'Orme orders a Braſs Ball full of Water, with one ſmall Aperture, to be hung up in the Chimney, a little above the Height of the greateſt Flame: Here, as the Water grows hot, it will rarefy, and drive through the Aperture in a vapoury Stream, which will drive up the Smoke that would otherwiſe linger in the Funnel.——In ſhort, ſmoaking Chimneys have prov'd ſo extremely troubleſome, that it has long employ'd ſeveral

veral eminent Men, of our own and other Nations, to find out a Remedy for this great Evil; for the Cure of which we are greatly oblig'd to the late ingenious Dr. Diſaguliers. He ſays, that the Engine invented by Monſieur Daleſme, conſumes the Smoke of all Sorts of Wood, and that ſo totally, as the moſt curious Eye cannot diſcover it in the Room, nor the niceſt Noſe ſmell it, tho' the Fire be made in the Middle of the Room. This Engine conſiſts of ſeveral Iron Hoops, four or five Inches Diameter, which ſhut into one another; and this is placed on a Trevet. Monſieur Daleſme affirms, it will immediately diſperſe the Smoke and Smell from the moſt fœtid Things, as a Coal ſteep'd in Cat's Piſs, &c. which ſtinks abominably when taken out of the Fire. And Dr. Diſaguliers ſo greatly approv'd of this Engine, that he, in ſome Caſes, gave it the Preference to the Machine of his own Invention; which was to fix one or two Trunks in the Chimney (a little above the Part the Flame commonly aſcends to) according to the Size of the Chimney, and Quantity of Fire conſum'd therein. Theſe Trunks are to be cut at the Part next the Fire, in the Manner of the End of a Flute, the Performer puts to his Mouth when he is playing, as deſcrib'd by the Figure. It is, in ſmall Fire-Places, to be left open at the End, about an Inch; and in large ones two Inches, and ſhould have a Bolt, (as at A in the Fig.) or Slider, to ſlip backwards or forwards, as Occaſion requires.



For Inſtance; in Caſe the Fire is clear, the Bolt, or Bolts, may be both clos'd; becauſe, were they open at this Time, it would be a Means of cauſing a larger Fire than might be required, occaſion'd by the extraordinary Draught; but, where the Fire is dull and ſmoaky, the Bolt may be open'd more or leſs to diſcharge the Smoke that otherwiſe might become troubleſome; and this it will do, let the Quantity be ever ſo great, or the Quality ever ſo diſagreeable. There have been a Multitude

a Multitude of Experiments to prove the Efficacy of theſe kind of Trunks: Suppoſing a Room to be filled with Smoke (by making a Hole in the Wall) in ſuch Caſe, the Smoke would be drawn off in leſs than a Minute's Time. But it muſt be obſerved, that the Trunk ſhould be at leaſt a Yard and a half long, about four Inces ſquare Inſide, and the Slit, or Mouth, in the Room, full two Inches wide.

Fire-Eating, &c. by what Means it is perform'd.

As we have lately had ſeveral who had procur'd the Attention and Wonder of the Public by eating Fire, walking on Fire, waſhing their Hands in melted Lead, *&c.* I imagine it will not be diſagreeable to inform my Readers by what Means theſe (ſeeming) ſurprizing Feats are done, which I have from the Journal des Scavans, in the following Words: Mr. Richardſon's (a very celebrated Fire-Eater) Secret conſiſted in a pure Spirit of Sulphur, wherewith he rubbed his Hands, and the Parts that were to touch the Fire; which burning and cauterizing the Epidermis, hardened and enabled the Skin to reſiſt the Fire. And Amb. Paré aſſures us, he had tried on himſelf, that after waſhing the Hands, or other Parts in a Perſon's own Urine, or with Unguentum Aureum, any one may ſafely waſh them in melted Lead. He adds, that by only waſhing his Hands in the Juice of Onions, he could bear a red hot Shovel on them, while it diſtilled Lard. And this correſponds exactly with the Practice of the modern Race of Fire-Eaters.

Singing Birds; the Way to bring them to a great Perfection, by that famous German, Lewis de Burgh.

There is neither Lark, Linnet, Bull-Finch, nor Gold-Finch, ſays this famous foreign Bird-Fancier, but what is to be brought to as great a Perfection in Song as the Canary-bird: Though the Engliſh will not take the Pains a German does; they love to ſleep while the German is tuning his Pipe, and inſtructing the feather'd Songſter. There is more to be done with the Lark from two to three o'Clock, than can be done in many Months in the Day-time, or when the leaſt Noiſe, or Sound, is to be heard but from the Inſtructor: Every Thing ſhould be quiet but the Maſter; as it is with the human Kind, ſo it is with the Feather'd; a good Maſter often makes a good Scholar; and a good Tutor ſeldom fails of making a good Bird. I ſay, begin with your Birds when all is quiet; they will

will then take much more Notice of what you endeavour to teach them. The Age, for beginning to inſtruct, ſhould not exceed three Months; I ſometimes begin ſooner; and ſeldom ſtay leſs than an Hour with each Bird. I ſometimes uſe my Pipe; ſometimes whiſtle; ſometimes ſing, but which ſoever I uſe moſt, I ſeldom fail of bringing up Birds to pleaſe to a great Degree; inſomuch that I have often ſold a Lark for two Guineas; a Linnet for one Guinea; a Bull-Finch, when it could pipe finely, from five to ten Guineas; and a Gold-Finch from one to two Guineas. In ſhort, the Whole of bringing up a Bird to ſing well, depends intirely on viſiting him early, and furniſhing him (the laſt Thing before you leave him) with what he is to eat for the Day. Water he ſhould never want in his Fountain, no ſmall Gravel at the Bottom of his Cage; but ſhort Allowance in Eating is abſolutely neceſſary to make him a good Songſter; when I come to him in the Morning, he is glad to ſee me (ſuppoſing him hungry, ſays the German) he will ſoon begin to talk to me, and bid me welcome. At my approaching my Bird, I very often give him three or four Grains of Rice that have been ſteep'd in Canary; I ſometimes add a little Saffron or Cochineal to the Liquid, acccording as I find my Bird in Health; and I ſeldom fail of being rewarded with a Song for my Pains. In the general Way of feeding the Lark, I give a ſmall Quantity of bruiſed Rice with Egg and Bread, and now and then a few Hemp-ſeeds; and that Bread is far the beſt for them that is prepar'd after the Manner of the Cock-bread, to which I refer you. The ſmaller Birds I feed with Rape-ſeed, and very little Canary, it being apt to make them grow very fat and dull: I give theſe likewiſe, at times, a few Grains of bruiſed Rice, it doing them abundance of Service, and moſt aſſuredly prevents their falling into a Scowering, which is the Death of many a fine Bird: Thoſe Birds that are accuſtom'd to this Way of Feeding, ſeldom are troubled with what is call'd the Pip, ſhed their Feathers with far more Eaſe than other Birds, are in general much prone to ſinging, and have a more agreeable Note than Birds that have not been train'd up after this Manner. The Reader is to obſerve, that when I order Grains of bruiſed Rice to be given, I always expect that the Rice has been firſt ſoak'd in Canary, and afterwards dry'd carefully for Uſe; though giving a Bird now and then a few

Grains,

Grains, while they are moiſt with this excellent Liquor, does mighty well; but it is not to be conſtantly practiſed: The Rice is only to be groſly bruiſed, ſo as to make it tender, and conſequently eaſier to be eaten by the Bird. I have obſerved many People, in England, give Birds Loaf-Sugar; but it is a great Fault; I adviſe, in its Place, either a ſmall Lump of Salt, or now and then, a Drop or two of Spirits of Nitre in their Water. If you proceed, ſays the Author, according to theſe Directions, you'll find your Birds will equal thoſe of the Germans, or any other Nation.——This is tranſlated from a favourite Tract in the German Language, bearing the Name of Lewis de Burgh; and is held in great Eſteem by the Engliſh as well as Foreigners.

How to colour an old Gold Chain, ſo as to look like new.

Take Urine, diſſolve therein Sal-armoniac, boil the Chain in this Liquid, and it will look extremely beautiful.

How to brighten Spots in Gilding.

Take Allum, boil it in clean Water, put your Work into it, and it will reſtore the Colour again, and remove the Spots.

A Wood Glue, which ſtands Water.

You are to mix up common Glue with Linſeed-Oil, or Varniſh, and apply it to the Places to be glued together, after they have been warm'd, and, when thorough dry, Water will do no Damage to your Work.

Another excellent Glue.

Take Iſinglaſs and common Glue, ſoak them over Night in ſtrong Brandy; then diſſolve them over a Coal-Fire, and add thereto a ſmall Quantity of Chalk in fine Powder.

Another very uſeful Glue.

Take Sal-armoniac, Sandarac and Gum-lacca, ſoak and diſſolve them in ſtrong Brandy, over a gentle Heat, and put to them a little Turpentine; when all is diſſolved, then pour the Solution over Iſinglaſs and common Glue, and in a cloſe Veſſel, diſſolve it over a ſlow Fire; add to it a little Glaſs-Duſt, and when you have brought it to a proper Temper, it is fit for Uſe.

A good Water-Cement.

Take one Part of Minium, or Red-Lead, and two Parts of Lime; mix them well together with the Whites of Eggs.

Stone

Stone-Glue, wherewith you may glue either Stone, or Glaſs.

Take white Flint-ſtone Powder, which is dry and finely ſeared; then take white Roſin, melt it in an Iron or Earthen Pipkin, ſtir the Powder in it, till it is like a thick Paſte; warm the Glaſs, or what you deſign to glue together; afterwards gild the Places, or Joinings, and it will add a great Beauty.

To imitate Marble.

Take Plaiſter of Paris, quick Lime, Salt, Ox-blood, and Stones of different Colours; alſo Pieces of Glaſs, all beat to a Powder, and mix up to the Conſiſtence of Paſte with either Vinegar, Beer, or ſour Milk, and then lay it into Tables, Pillars, *&c.* let it ſtand till it is thoroughly dry; then rub it firſt with a Pumice, and poliſh it with Tripoli; give the finiſhing Stroke by rubbing it over with Leather and Oil.

Another Method of imitating Marble.

Make a Paſte of pulverized Plaiſter of Paris, and Size of Parchment; mix with it as many Colours as you pleaſe; ſpread it with a Trowel over a Board, and when dry, proceed as before.

How to clean Alabaſter, or white Marble.

Beat Pumice-ſtones to an impalpable Powder, and mix it up with Verjuice; let it ſtand thus for two Hours; then dip in it a Sponge, and rub the Marble, or Alabaſter therewith; waſh it with a Linen Cloth and freſh Water, and dry it with Linen Rags.

How to prepare Moulds.

Take fine Goldſmith's Sand, mix it with Lamp-black, and temper with Linſeed-Oil; the Sand ſhould be very dry.

Another Way to prepare Moulds.

Prepar'd Clay, Plaiſter of Paris half the Quantity, the like of white Starch; mix with Whites of Eggs and Gum-arabic in a Paſte.

Againſt Ruſt, Spots, &c. in Iron.

Crucible Powder, ſifted Emery, and Silver Oar, all in fine Powder; and add thereto the beaten Scales of Iron; and rub the ruſty Parts with Leather dipp'd therein.

Choice Varniſh, which cannot be hurt by Wet.

Take Gum Capall. beat it fine, put it into a Glaſs, and pourof high rectify'd Spirits of Wine over it four Inches; cloſe the Glaſs with a Bladder, ſet it 24 Hours in an Oven to

 diſſolve

diſſolve the Gum, and put it in Baln. Mar. till the Spirits and Gum are incorporated.

Fine Indian Varniſh.

Take high rectify'd Spirits and Gum-lacca diſſolv'd in a Vial in Sand-Heat; tie a Bladder over the Vial, and if it bubbles, prick the Bladder to give it Vent: The Spirits ſhould be four Inches above the Gum.

To japan with Gold, Glaſs, or any other metallic Spangles.

Lay on your Work with Lack-varniſh; then grind Cologn Earth and Gamboge with the ſame; this Varniſh muſt be white and clear; with that Colour lay your Work once or twice over; let it dry, then varniſh it over; and ſift on the Gold-duſt, &c. you intend to uſe: Give ſeveral Lays of Varniſh; poliſh with Dutch Ruſhes; next with Tripoli and ſweet Oil; and you may attempt a Varniſh after for Beauty.

To prepare a blue Colour from Verdigreaſe.

Take Sal-armoniac and Verdigreaſe, equal Quantities; mix well with Water of Tartar, into a Paſte, put this into a Vial, which ſhould be ſtopped cloſe; let it ſtand ſeveral Days, and you will have a fine blue Colour.

To make Venice Sky Blue.

Quick-Lime one Pound; mix and work it with ſharp white Wine Vinegar into Dough; let it ſtand for half an Hour, and, when hard, pour more Vinegar to it, in order to make it ſoft, when done add 2 Ounces of pulveriz'd fine Indigo, mix firſt well together; then ſet it into a Glaſs Veſſel 20 Days under Horſe-Dung; after which Time, view the Colour, and, if not to your Liking, continue it longer under the Horſe-Dung.

How to make Indian Ink.

Take black Horſe-beans, and burn them to a Powder; then mix them up with Gum-arabic Water, and bring them to a Maſs, which preſs in a Mould, made for that Purpoſe, and let it dry.

An excellent Water for taking out Spots in Cloth, Stuff, &c.

Spring-Water a Quart, put into it a little Pot-aſhes, about the Quantity of a Walnut, and a Lemon cut in ſmall Pieces; mix this well together, and let it ſtand 24 Hours in the Sun; then ſtrain it thro' a Cloth, and bottle the clear Liquid up for Uſe. It takes out all Sorts of Spots in any Kind of Thing; waſh the Place where the Spot was (after being taken out) with

with fair Water. This Liquid is preferable to the Balls for taking out Spots, inſerted in this Book.

How to make the Thunder Powder.

Three Parts Salt-petre, two Parts Salt of Tartar, one Part Sulphur, pounded together: Sixty Grains melted in a Spoon, and warm'd over a Candle, goes off like Thunder.

To make the luminous Phoſphorus.

Take an earthen Diſh, which is not glaz'd, about half an Inch thick, and make a Sort of Paſte of Spirits of Nitre and pulveriz'd Chalk, well ſtirred together; of this take the Bigneſs of a Shilling; put it into the Plate, and ſet it on the Fire under a Muffel (where it will bubble very much) to dry; when thorough dry, take it out, let it cool, and mix it up again with Spirits of Nitre. This do 6 or 8 Times, and it is finiſhed. After it is cold, hold it a little while againſt a Candle, and ſhewing it in a dark Place, it gives a ſurprizing Light

A Philoſophical Tree.

Fine Silver one Ounce; Æqua-fortis and Mercury each four Ounces; in this diſſolve your Silver in a Vial, put therein a Pint of Water, cloſe your Vial, and you'll have a curious Tree ſpring forth in Branches, which grows daily.

To repreſent the four Elements.

Firſt, tincture, in a Vial, good Spirits of Wine with Terra Solis (Air) then take well rectify'd Oil of Turpentine, which you are to tincture with Saffron and red Ox-tongue Root for (Fire) Oil of Tartar, to which you are to add a little Ultramarine, to colour it like (Sea or Water) and to repreſent the Earth, take a little Smalt. This you may ſhake together, and after you have let it ſtand a ſmall Time, every Thing will take its Place again, for they will never unite.

An infallible Cure for the Bite of a Mad Dog, brought from Tonquin, by Sir George Cobb, Bart.

Take 24 Gr. of Native Cinnabar, 24 Gr. of Factitious Cinnabar, and 16 grains of Muſk. Grind theſe together into an exceeding fine Powder, and put it into a ſmall Tea-Cup of Arrack, Rum or Brandy; let it be well mix'd, and give it to the Perſon as ſoon as poſſible after the Bite; a ſecond Doſe of the ſame muſt be repeated thirty Days after; a third may be taken in thirty Days more: But if the Symptoms of Madneſs appear on the Perſons, they muſt take one of the Doſes imme-

diately, and a ſecond in an Hour after; and, if wanted, a third muſt be given a few Hours afterwards. The above Receipt is calculated for a full grown Perſon, but muſt be given to Children in ſmaller Quantities, in Proportion to their Ages. This Medicine has been given to hundreds with Succeſs; and Sir George Cobb himſelf has cured two Perſons who had the Symptoms of Madneſs upon them. If in the Madneſs they can't take it in Liquid, make it up into a Bolus, with Honey; after the two firſt Doſes, let it be repeated every three or four Hours, till the Patient be recovered: This Repetition to be omitted unleſs neceſſary. You are to take all imaginable Care that the Muſk be genuine.

Colours of general Uſe in Painting.

For White, uſe White-Lead, Flake-white, Muſſel-ſilver. *For Blue*, Indigo, Blew-lake, Blue-verditer, Smalt, Ultramarine, Latmus, Blue.—*For Red*, Vermillion, Red-oaker, Lake, Carmine.—*For Green*, Sap-green, Verdigreaſe, Terra-verde.—*For Yellow*, Yellow-oaker, Maſticot, Dutch-pink, Gamboge, Naples-yellow, Shell-gold.—*For Brown*, Brown-oaker, Chimney-ſoot of Wood-fire, Cologn-earth, Umber. *For Black*, Lamp-black, Ivory-black, Sea-coal-black, Indian-ink.

Dying in general: Firſt, Carnation Colour for either Silk, or Worſted.

Take, to each Pound of Silk, Ribbons, *&c.* four Handfuls of Wheaten-bran, put it into two Pails of Water, boil it, put it into a Tub, and let it ſtand all Night; then take half the Quantity of that Water, put into it half a Pound of Allum, a Quarter of a Pound of red Tartar (in fine Powder) and half an Ounce of fine powder'd Curcumi; boil them together, and ſtir them about well with a Stick; after boiling a Quarter of an Hour, take the Kettle off the Fire, put in the Silk, and cover the Kettle cloſe to prevent the Steam from flying out; leave it thus for three Hours, then rince your Silk in cold Water; beat and ring it on a Wooden-pin, and hang it up to dry. Then take a Quarter of a Pound of Gall-nuts, beat them fine, and put the Powder thereof into a Pail of River Water; boil it for one Hour, then take off the Kettle, and when you can bear your Hand therein, put in your Silk, and let it it lay therein an Hour; then hang it up to dry. When dry, if you would proceed to a Crimſon Colour, weigh to each

Pound

Pound of Silk three Quarters of an Ounce of Cochineal, which beat to a fine Powder, and ſift it thro' a fine Hair Sieve; then put it in the Pail, with the remaining Lee, and having mix'd it well, pour it into a Kettle, and when it boils, cover it well to prevent any Duſt coming to it; add three Ounces of Tartar, in fine Powder; let it boil for a Quarter of an Hour; then take it off the Fire, let it cool a little, and put in the Silk, ſtirring it round to prevent its being clouded. It is to be wring'd and beat with a Stick, and then rinced in hot Lee of Newcaſtle Soap.

To dye a Violet Colour.

Boil your Silk in Bran and Allum, as before directed; put clean Water in your Copper, and to every Pound of Silk, put one Pound of Galls, and one Ounce and a half of Cochineal finely powder'd, and one Ounce of Gum-arabic; boil it together, like the Crimſon Red; leave it all Night, and next Morning take out your Silk and rince it in fair Water.

To dye Linen, or Yarn, of a laſting Violet Colour.

Take one Pound of Tartar, half a Pound of Allum, two Ounces of Fernambuca, and half an Ounce of Salt-petre; boil them together; then let them cool a little, and put in your Yarn; let it ſoak for four Hours, keeping the Dye hot, but not boiling, then rince and dry it.

To dye Linen Black.

Take Filings of Iron, waſh them, and add to them the Bark of an Elder-Tree; boil them up together, and dip your Linen therein.

Black for Woollen.

Take an Ounce and a half of Sal-armoniac, with this boil your Stuff gently for an Hour, turning it all the while; then take it out, and let it cool. *Or*,—Take one Pound and a half of Vitriol, and a Quarter of a Pound of Sumach; boil your Stuff therein for an Hour; cool and rince it, and it will be a good Black.

A fine Carnation Colour.

Take one Ounce of Tartar, Starch and Lemon-juice of each half an Ounce, and Cream of Tartar a Quarter of an Ounce; boil them together in fair Water, adding a Quarter of an Ounce of Curcumi; put in half an Ounce of Cochinal, and a little after, one Ounce of Æqua-fortis, in which you have diſſolved a Quarter of an Ounce of Pewter, and then in your Silk.

To dye Silk a Straw Colour.

Put into a clean Copper to each one Pound of Silk two Pounds of Fuſtic, let it boil for an Hour, then put in ſix Ounces of Gall, let it boil together half an Hour longer; the Silk being allum'd and rinc'd, is turn'd about in this Colour; then take it from the Kettle, and wring it out; dip it in Pot-aſh Lee, and wring it out again; then put it into the Copper, let it ſoak a whole Night, and in the Morning rince, beat it out, and hang it to dry.

Fine Orange Colour.

Soak the white Silk in Allum Water; then take two Ounces of Orleans Yellow, put it over Night in Water, together with one Oz. of Pot-aſhes; boil it up, add to it, after boiling half an Hour, one Oz. of powder Curcumi, ſtir it with a Stick, and after a little while, put your allum'd Silk into it for two or three Hours, according to what Height you would have your Colour; then rince it out in clean Soap-ſuds, till it looks clear, and afterwards clear it in fair Water.

To dye a Gold Colour.

Having firſt dy'd your Silk yellow, then take to each Pound one Ounce of Fiſet-wood, or yellow Chips, and of Pot-aſhes the Quantity of a Bean; boil this for half an Hour, then put in your Silk, and turn it, till it is to your Liking.

To ſet a Blue Vat.

Take half a Buſhel of clean Beech-aſhes, well ſifted, of this make a Lee with three Pails of River, or Rain-Water; pour it into a Tub, and put in two Handfuls of Wheaten-bran, two ounces of Madder, the like Quantity of white Tartar, finely powder'd, one Pound of Pot-Aſhes, and half a Pound of Indigo powder'd; ſtir it well together, once every twelve Hours for fourteen Days following, till the Liquid appears green on your Fingers, and then it is fit to dye; however, when ready, ſtir it every Morning, and cover it when you have done. When you are going to dye Silk, firſt waſh the Silk in a freſh warm Lee, wring it out, and dip it in the Vat; you may dye it what Shade you pleaſe, by holding it longer or ſhorter. When the Colour is to your Mind, wring the Silk, and having another Tub ready at Hand with clear Lee, rince therein your Silk, then waſh and beat it in fair Water, and hang it to dry. When the Vat is waſted, fill it with Lee; but if it grows two weak, ſupply it with half a Pound of Pot-

aſhes

ſhes, the like Quantity of Madder, a Handful of Bran, and alf a Handful of white Tartar; let it ſtand eight Days, ſtirring it every twelve Hours, and work it again.

The valuable Fire-Ball; Manner of making it; and its great Uſe in Families.

Procure a Ton of ſoft, mellow Clay, that will work well, nd is free from Stones; to this Clay is to be ſifted three or our Buſhels of ſmall Sea-Coal, and this is to be well mixed vith the Clay, in the Manner the Labourer works his Morar: Having thus done, it may be made up into ſuch ſiz'd umps that will beſt ſuit your Fire-grate; I have commonly een them, in Countries where they are acquainted with their Uſe, about three or four Inches ſquare; though they may be nade either large or ſmall, according to the Quantity of Fire ou ſtand in Need of: When made up into Lumps, it would e neceſſary to lay them in a Shed, Barn, or Out-houſe, to ry for Uſe, as they burn much better than newly made and vet; but in caſe you are oblig'd to uſe them immediately, it is ery proper to lay a few of theſe Balls either behind (or near) he Fire, where they get dry very ſoon. When your Fire urns clear, place three or four, or more, of theſe Balls in the ront of your Fire, as you do large Coals, and you'll ſoon ind the Benefit you receive from them; for they not only burn xceeding clear, without the leaſt Smoke, but give a far beter Heat than the beſt Coals you can get. The Charge of the oad of Clay will not exceed 3*s.* the Labourer, for making p, about 1*s* 6*d.* Coals work'd in the Clay (ſuppoſing them at 2*d.* a Buſhel) 5*s.* It appears that the whole Charge of maing up the Ton of Clay, with the Coals, does not exceed 0*s.* though the Balls are preferable to, and will do more Serice than a Chaldron of the beſt Sea Coals. Thoſe who inline to make Uſe of this cheap Way of keeping a good and wholeſome Fire, are to take Notice, that the Balls are not to e laid on till the Fire burns clear and well; and then they will give great Satisfaction. This is choice Fuel to burn in Chimneys inclinable to Smoke. See the Cure for ſmoaking Chimneys, P. 67.

A never-failing Secret for curing the Tooth-ach.

The Author of this Secret obſerves, that out of 200 Perſons hat have try'd his Remedy, in one Month, not more than even or eight have fail'd of a Cure. You are to put a Piece

of Salt-petre to the aching Tooth, Teeth, or Gums, about the Size of a Horſe-bean, and in a few Minutes you will certainly find Relief. To compleat the Cure, and prevent a Return, take the Snuff mention'd in Page 59 of this Book, according to the Directions there given. The Cure for the Tooth-ach, &c. advertis'd at 1s. the Bottle, is made thus: Spirits of Nitre half an Ounce; Allum one Drachm; Spring-water three Ounces: Mix well together, and tincture with Cochineal, that it may be more pleaſing to the Eye.

GAME COCKS,

Their Shape, Colour, Courage, &c. accurately deſcribed.

THEIR Shape ſhould neither be large nor ſmall, but of a middling Size; when too ſmall, Weakneſs may juſtly be ſuſpected; and on the other Hand, the large Cock is generally ſpeaking very unactive, and often hard to match: It is for this Reaſon, I always prefer a Cock of a middle Size; he frequently proves both ſtrong and nimble, which are both valuable Articles.

His Head ſhould be ſmall. — *His Eye* large and quick.

His Back ſtrong, crook'd, and big at ſetting on.

Colour,

Should be ſuitable to the Plume of his Feathers, whether black, yellow, or reddiſh, &c.

Beam of his Leg,

Very ſtrong, & agreeable to his Plume, blue, grey, or yellow.

Spurs,

Rough, long and ſharp, a little bending, and turning inward.

Signs,

Signs.

If a Cock's Neck be inveſted with a ſcarlet Complexion, he is ſtrong, luſty, and couragious; but on the contrary, if pale and wan, it denotes the Cock to be weak, and defective in Health. If his Colour be either grey, yellow, black, or red, with a black Breaſt, it is well; not but there are other colour'd Piles that prove extremely good, which you may find out by Practice and Obſervation; but thoſe mentioned, long Experience has prov'd to be the beſt: The py'd Pile may paſs indifferently; but the White and Dun are rarely found good. A Cock's Courage may be known by his upright ſtanding, ſtately Tread in Walking, and frequent Crowing, while in the Pens; theſe, ſays Markham, are ſure Signs of a true Breed. He adds, that a good Cock ſhould be ſtrong ſhap'd; of good Colour; of true Valour; with Heel ſharp and ready. His Sharpneſs of Heel is known by frequent Obſervation in Fighting; when upon every Riſing he ſo hits, as to extract Blood from his Opponent, gilding his Spurs continually, and every Blow threatning immediate Death to his Adverſary. A ſharp heel'd Cock, though he be ſomewhat falſe, is better than a true Cock with a dull Heel; and the Reaſon is this; the one fights long, but ſeldom wounds; the other carries a Heel ſo fatal, that every Moment produceth Expectation of the Battle's Concluſion; and though he is not ſo hardy as to endure the utmoſt Hewing, ſo commonly there is little Occaſion for it, being a quick Diſpatcher of his Buſineſs: ſhould your Cock prove both hardy and narrow-heel'd, he is then the beſt Cock you can make Choice of.

The proper Hen for a true Breed.

The Hen ſhould be either black, brown, ſpeck'd, grey, griſſel, or yellowiſh; if tufted on the Crown, the better; and if ſhe has the Addition of Weapons, it adds much to her Excellency. Her Body ſhould be large and well poken behind for the Production of large Eggs. Obſerve how ſhe behaves herſelf to her Chickens, whether friendly or frowardly; and take ſpecial Notice of her Carriage and Deportment among other Hens; if ſhe receive Abuſes from them without Revenge, or ſhew any Thing of Cowardice, value her not, for you may aſſure yourſelf her Chickens will prove very indifferent. A right Hen of the Game, from a Dunghill Cock, will bring very good Chickens; but the beſt Cock, from a Dunghill Hen,

Hen, will never get a Bird that's fit for the Game; therefore, if you intend to have a good Breed, get good Cocks to your Hens.

Beſt Seaſon for Breeding.

Is from the Increaſe of the Moon in February, to the Increaſe of the ſame in March. Let the Neſt be ſo placed, that ſhe may not be diſturbed by the Sight of any other Fowl, which frequently ſo raiſeth her Choler, that the Eggs are in great Danger; let the Compoſure of her Neſt be made of ſoft ſweet Straw, and let it ſtand in ſome warm Place, for ſhe is a very tender Bird. You are to obſerve whether ſhe turn her Eggs often; if not, you are to aſſiſt her therein. And that ſhe may not rove far from her Eggs, take Care to ſupply her with neceſſary Food; let her likewiſe have freſh Water, and Sand, Gravel and Aſhes, finely ſifted, that ſhe may trim herſelf at her Pleaſure in the Place where ſhe ſits. Hens commonly hatch their Chickens after 21 Days; Obſerve in the hatching to take thoſe newly hatched, and wrapping them in Wool, keep them warm by the Fire-ſide till the reſt are diſcloſed: Being all hatch'd, put them under the Hen, and be ſure to keep her warm, and ſuffer neither her nor her Chickens to ſtraggle abroad till three Weeks old at leaſt: The Room wherein they walk ſhould be boarded, for all other Floors are too moiſt and cold. After a Month old, they ſhould walk in ſome green Place, that they may have the Benefit of feeding on Worms, and now and then to ſcower themſelves with Graſs and Chickweed; but be careful they come not near Puddles, or filthy Places, for they ingender in Birds of this Nature venomous Diſtempers, which often prove fatal; for the Prevention of ſuch Maladies, by Way of Antidote, give them every Morning, before they range abroad, the Blades of Leeks chopp'd or minced ſmall, and mingled among their uſual Diet, it will likewiſe be requiſite to perfume their Room with burnt Penny-royal, or Roſemary.——This is a neceſſary Courſe to take till their Sexes are diſtinguiſhable: And as ſoon as the Comb and Wattles are diſcernable, or plainly viſible to the Eye, cut them away, and anoint the ſore Part with freſh Butter till it be whole. The Time of the Separation of the Cock-Chickens, is when they begin to fight with and peck one another; till which Time you may let them walk with the Hen promiſcuouſly together, but afterwards let their Walks be apart,

and

and that Walk is beſt where he may ſecurely and privately enjoy his Hens, without the Diſturbance and Annoyance of other Cocks; for which Purpoſe, Walks at Wind-mills, Water-mills, Lodges in Parks, *&c.* are very good. Let the Place of Feeding be as near as you can on ſoft dry Ground, or Boards; for if the Place be hard, it will ſo weaken and blunt their beaks, that they will be unable to hold faſt. When the Cock is in his Walks, give him ſome white Corn, and now and then a White-bread Toaſt, ſteeped in Drink, or Man's Urine, which will both ſcower and cool him.

Number of Hens proper to go with one Cock.

Let not above three Hens walk with a Cock, for ſhould you ſuffer more, he will tread too much, by Reaſon of the Heat of their Nature, and by often treading, they will conſume their Strength, and become ſo debilitated, that tho' they have Courage enough, yet they have not Strength to perform their Parts as they ought to do in a Battle.

Improper Time for crowing.

If your Chickens frequently crow before ſix Months old, or unſeaſonably, and their Crowing is clear and loud, fit them for either Pot or Spit, for they are infallible Signs of Cowardice and Falſhood. The true Game Cock is long before he obtains his Voice, and when he has got it, he obſerves his Time to the greateſt Nicety.

Proper Age for Fighting.

A Cock ſhould not fight till he is compleat and perfect in every Member, and that is not till he is two Years old, to fight him before, while his Spurs are tender, is great Folly: you may then probably know his Valour and Courage, but you cannot know his real Worth and Goodneſs.

The proper Rooſting-Perch.

Take Care, that your Cock's Rooſting-Perch be not too ſmall in the Gripe, or ſo ill placed, that he cannot ſit without ſtradling, or if it be crooked it is bad, for by theſe Means, a Cock will be uneven heel'd, and conſequently no good Striker: for know, that a Pearch often makes or marrs a Cock, to remedy or prevent ſuch Faults, is to have in your Rooſt a Row of little Perches, about eight Inches in length, and ten Inches from the Ground, that the Cock may with more Facility aſcend, and being up, forced to keep his Legs near together, and that Cock which ſits cloſe, is ſurely a narrow Striker.

ket. Let the Foot-ſtool of the Perch be round and ſmooth, and the Ground underneath the Perch be ſoft, otherwiſe, when he leaps down, he will be apt, on a rough and hard Ground, to hurt his Feet, inſomuch that they will grow knotty and gouty.

The Manner of Dieting and Ordering a Cock for Battle.

The knowing Cockers are cautious how they divulge their Secrets of Dieting, as on that the winning or looſing a Battle chiefly depends, the beſt Cock undieted, is unable to encounter the worſt that is dieted; but let others be as ſparing as they pleaſe of their Experience and Obſervations, for my Part, I ſhall be free, and not conceal any Thing that may tend to the Propagation of the Art of Cock-fighting.

Time of taking up Cocks.

The Time of taking up your Cocks, is about the latter End of Auguſt, for from that Time, till the latter End of May, Cocking is ſeaſonable, and in Requeſt, the Summer Seaſon being improper, by reaſon of its great Heat. Having taken them up, view them well, and ſee that they are ſound, hard feather'd, and full ſumm'd, that is, having all Feathers compleat, then put them into ſeveral Pens, having a moving Perch therein, to ſet it at which Corner you think moſt convenient: Keep your Pens clean, and let not your Cocks want either Meat or Water.

Manner of Feeding for the firſt four Days.

The firſt four Days after your Cock is penn'd, feed him with Crumbs of old Manchet, cut into ſquare Bits, about a Handful at a Time, and feed three Times a Day therewith, at Sun-riſing, about Noon, and at Sun-ſetting, and let his Water be both cold and clear.

Manner of Sparring.

Having fed your Cock thus four Days, or ſo long till you think he hath purged himſelf of his Corn, Worms, Gravel, and other coarſe Feeding, then, in the Morning, take him out of the Pen, and let him ſparr a-while with another Cock, which is done after this Manner: Cover your Cock's Heels with a Pair of Hots, made of Rolls of Leather, that they cannot bruiſe or wound one another, & then ſetting them down on Straw in a Room, or Graſs abroad, let them fight ſome Time, but not draw Blood of one another: This Exerciſe heateth

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and chafeth their Bodies, and it breaketh the Fat and the Glut that is within them, and adapts it for Purgation.

Manner of Sweating a Cock.

Having ſparred as much as is ſufficient, which you may know when you ſee them pant and grow weary, then take them up, and taking off their Hots, give them a Sweat after this Manner: Put them in deep Straw Baſkets, made for the Purpoſe, or for Want of them, take a Couple of Cocking-bags, fill theſe with Straw half ways, put in your Cocks ſeverally, and cover them over with Straw to the Top, then ſhut down the Lids, and let them ſweat: but do not forget to give them firſt ſome white Sugar-candy, chopt Roſemary, and Butter, mingled and incorporated together, let the Quantity be about the Bigneſs of a Walnut; by ſo doing you will cleanſe him of his Greaſe, increaſe his Strength, and prolong his Breath.

When to be taken from their Sweating-Places, and what to be done.

Towards four or five o'Clock in the Evening, take them out of their Stoves, and having lick'd their Eyes and Head with your Tongue, put them into their Pens, and having filled their Troughs with ſquare-cut Manchet, piſs therein, and let them feed whilſt the Urine is hot; for this will cauſe their Scowring to work, and will wonderfully cleanſe both Head and Body.

The Manner of making Cock-bread.

You are now to diet your Cocks with the following Bread: Take of fine Wheat-meal and Oat-meal-flour, of each one Gallon, and knead them into a ſmall Paſte, with Ale, the Whites of half a Score of Eggs, and ſome Butter, having wrought the Dough very well make it into broad thick Cakes, and when they are four Days old, cut them into ſquare Pieces; I will not adviſe you to uſe (as is the Cuſtom with ſome) Liquorice, Anniſeeds, or other hot Spices among your aforeſaid Ingredients, for they will make a Cock ſo hot at the Heart, that towards the End of a Battle, he will be ſuffocated and overcome with his own Heat.——In ſhort, that Food is beſt, which is moſt agreeable to his own natural Feeding.

The ſecond Day after Sparring.

Take your Cock into a green Cloſe, and having a Dunghill Cock in your Arms, ſhew it him, and then run from him, that thereby

ket. Let the Foot-ſtool of the Perch be round and ſmooth, and the Ground underneath the Perch be ſoft, otherwiſe, when he leaps down, he will be apt, on a rough and hard Ground, to hurt his Feet, inſomuch that they will grow knotty and gouty.

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The ſecond Day after Sparring.

Take your Cock into a green Cloſe, and having a Dunghill Cock in your Arms, ſhew it him, and then run from him, that thereby

thereby you may entice him to follow, you permitting him to have now and then a Blow, and thus chaſe him up and down about half an Hour; when he begins to pant, being well heated, take him up, carry him home, and give him this Scowring: Take half a Pound of freſh Butter, and beat it in a Mortar with the Leaf Herb of Grace, Hyſop, and Roſemary, till they all look like a green Salve, give him thereof a Piece as big as a Walnut, and then feed him as before, till Evening, and continue his Feed according to former Preſcription. The next Day, let him feed and reſt, and ſparr him the Day following: thus do every other Day for the firſt Fortnight, either ſparring or chacing, and after every Heat a Scowring, which will keep him from being fat and purſy. Feed him the ſecond Fortnight as you did the firſt, but you muſt not ſparr or chaſe him above twice a Week; obſerving ſtill, that if you beat him much, you muſt ſtove him long, and give him a greater Quantity of Scowring. When well in Breath, ſlight Heats, ſmall Scowrings, and little ſtoving will do beſt. The third Fortnight (which is a Time ſufficient for ordering a Cock for the Battle) you muſt feed him as before, but not ſparr him at all, for Fear of making his Head ſore; but you may moderately chaſe him twice or thrice, and give him his Scowring, rolled well in brown Sugar-candy, which prevents the Scowring from making him ſick: You may let the Cock reſt four Days, and then you may match him obſerving that he come empty into the Pit.

Way of Matching Cocks.

As a great deal depends on matching a Cock properly, you are carefully to obſerve both the Length and Strength of them, for if your Adverſary's Cock be too long, your's ſhall hardly catch his Head, and ſo be incapable of endangering Eye or Life, and if he be the ſtronger, he will over-bear your Cock, and not ſuffer him to liſe or ſtrike with any Advantage.

The Way of knowing the Length and Strength of a Cock.

The Length you may judge of by your Eye, when you gripe the Cock by the Waiſt, and make him ſhoot out his Legs, in which Poſture you ſhall ſee the utmoſt of his Height and ſo compare them together, being herein governed by your Judgment, his Strength is known by the Thickneſs of his Body. That Cock is moſt ſurely the ſtrongeſt, that is largeſt in the Garth. You ſhall know the Dimenſions of the Garth by the

the Meaſure of your Hands, griping the Cock about from the Points of your great Fingers to the Joints of your Thumbs, and neither of theſe Advantages by no Means give your Adverſary; if you doubt Loſs in the one, be ſure to gain in the other: For the weak long Cock will riſe at more Eaſe, and the ſhort ſtrong Cock will give the ſurer Blow.

How to prepare Cocks for Fight.

Having made an equal Match as near as you can, prepare him for fighting after this Manner: Firſt, with a Pair of fine Cock-ſhears, cut all his Mane off cloſe unto his Neck, from the Head to the ſetting on of the Shoulder. Secondly, clip off all the Feathers from the Tail cloſe to his Rump, the redder it appears, the better is the Cock in Condition. Thirdly, take his Wings and ſpread them forth by the Length of the firſt riſing Feather, and clip the others ſlopewiſe, with ſharp Points, that in his riſing he may therewith endanger an Eye of his Adverſary. Fourthly, ſcrape, ſmooth, and ſharpen his Spurs with a Pen-knife. Fifthly and laſtly, ſee there be no Feathers on the Crown of his Head for his Adverſary to take hold of; then, with your Spittle, moiſten his Head all over, and turn him into the Pit to try his Fortune.

The Manner of ordering Cocks after Battle, and how to cure their Wounds.

The Battle being ended, immediately ſearch your Cock's Wounds; thoſe you find, ſuck the Blood out of them, and waſh them well with warm Urine; after this, give him a Roll or two of your beſt Scowring, and ſtove him up as hot as you can for that Night; in the Morning, if his Head is ſwell'd, you ſhould ſuck his Wounds again, and likewiſe bathe them again with warm Urine; then take the Powder of the Herb Robert, put it into a fine Bag, and pounce his Wounds therewith; after this, give him a large Handful of Bread to eat out of warm Urine, and then put him into the Stove again, and let him not feel the Air till the Swelling be fallen.

Hurt in the Eye, how cur'd.

If he hath received any Hurt in his Eye, then take a Leaf or two of right Ground Ivy, that which grows in little Tufts in the Bottom of Hedges, and hath a little rough Leaf, take this Ivy, chew it in your Mouth, and ſpit the Juice into the Eye of the Cock, and this will not only cure the preſent Malady, but prevent the Growth of Films, Haws, Warts, or the

the like, deſtructive to the Eye-ſight. After you have put your wounded Cocks to their Walks, take Care to ſee them now and then; and if you find about their Head any ſwell'd Bunches, hard and blackiſh at one End, you may then conclude, there are unſound Cores, in ſuch Bunches, which open, and cruſh out the Matter with your Thumbs; after the corrupted Matter is well cleans'd from the Excreſſences fill the Cavities with freſh Butter, and a Cure will ſurely follow.

Cure for the Pip.

The Pip is a white thin Scale growing on the Tip of the Tongue, by which Means Poultry in general cannot feed: it is very viſible to the Eye, and proceedeth from foul Feeding, or Want of Water: It is cured by pulling off the Scales with your Nail, and rubbing the Tongue with Salt.

Cure for the Roop.

This is a filthy boil, or Swelling, on the Rump of the Cock, Hen, *&c.* and will corrupt the whole Body: It is known by the ſtaring and turning back of the Feathers: For the Cure, you are to pull away the Feathers, and open the Sore to thruſt out the Core, then waſh the Part with Water and Salt, and the Cure is effected.

To cure the Flux.

This often happens from eating too much moiſt Meat: They are cured by giving them ſcalded Peaſe-bran, but if they cannotmute, anoint their Vents, and give them Corn ſteep'd in Man's Urine.

Lice deſtroy'd.

Lice is a common Infirmity among them, proceeding from corrupt Food, or for Want of bathing in Sand, Aſhes, or the like: They are deſtroy'd by waſhing the Fowl in warm Pepper Water.

Sore Eyes.

Are cured by chewing a Leaf or two of Ground-Ivy in your Mouth, and, ſpitting the Juice thereof into the Eyes of the Fowl.

The following choice and valuable Secret for Feeding a Cock 4 Days before fighting, was communicated to James Macdonald, M. D. by a noble Lord, by which remarkable and valuable Method of Feeding, it appears, that ninety-three Battles have been won out of a hundred: Now publiſhed by ſpecial Permiſſion.

I Don't doubt, ſays our noble Author, but you have taken Care (as a Battle is at Hand) to purge your Cock of his groſs Feeding. I ſuppoſe the Time no longer than four Days before you intend him to try his Fortune in the Pit; therefore,

The firſt Day at Sun-riſing, give three Ounces of Bread (cut in ſmall Squares) made in the following Manner, *viz.* Millet-ſeed and Rice, of each half a Pound; grind theſe into a Powder; then add thereto four Ounces of French Barley, and the like Quantity of Vetches; theſe are likewiſe to be ground to a fine Powder. This Flour you are to wet with ſound ſtrong Drink after having tinctur'd it of a high Colour with Cochineal: Add to the Whole the White of three Eggs, and White and Yolk of a fourth; make the Dough into one Loaf, and bake it four Hours in a very ſlow Oven; two Days after baking, it will be fit for Uſe.

Firſt Day at Noon, give bruiſed Millet-ſeed and Rice, in equal Quantities, about a common Spoonful.

Firſt Day at Night, about Sunſet, give the ſame Quantity of the Bread as in the Morning.

Second Day in the Morning, give half the Quantity of Bread, and one Ounce of the Millet-ſeed and Rice, bruiſed as before.

Second Day at Noon, give two Ounces of the Bread alone, cut in ſquare Pieces.

Second Day at Night give the ſame.

Third Day in the Morning, give two Ounces of the Bread, and one Ounce of bruiſed Rice and Millet.

Third Day at Noon, if the Cock takes to the Rice and Millet, let him have a heap'd Spoonful; if not, give him an Ounce of the Bread, and a little of the bruiſed Seeds.

Third Day at Night, give him about an Ounce of Sheep's Heart, cut very ſmall, well boil'd, and mix'd, with about an Ounce of the Bread.

Fourth Day in the Morning, give one Ounce of the Bread alone.

Fourth Day at Noon, give one Ounce of the Bread, and half an Ounce of the bruiſed Seeds.

Fourth Day at Night, give one Ounce of the Bread, and a very little of the Heart.

Fifth Day in the Morning (which I ſuppoſe the Day for Fighting) about five o'Clock, give half an Ounce of the French Barley, groſly bruiſed.

About ten in the Morning provided the Cock does not fight till Afternoon (if he fights in the Morning, this to be omitted) give half an Ounce of the Bread, cut ſmall.

A few Minutes before you bring him to the Pit, give him twenty or thirty Millet-ſeeds, ſteep'd in Sherry; and rub and moiſten his Mouth with a Rag wet with Sherry, and a few Drops of Vinegar, immediately before he faces his Antagoniſt.

The Cock is to have no Water the four Days before Fighting, but what is ſcented with Muſk, and Plenty of Balm-leaves ſteep'd in it.

If you bathe his Head now and then with old Verjuice, milk-warm, it will do much good.

N. B. It has been obſerved, that the Water which comes from Chalk, or Lime-ſtone, is far the beſt for Game Fowl, during the firſt Month of Feeding.

THE GARDENER's LEGACY.

Containing ALL the

Inſtructions neceſſary for the Cultivation of the Fruit, Flower, and *Kitchen Garden:*

Together with many choice IMPROVEMENTS reſulting from near fifty Years Experience.

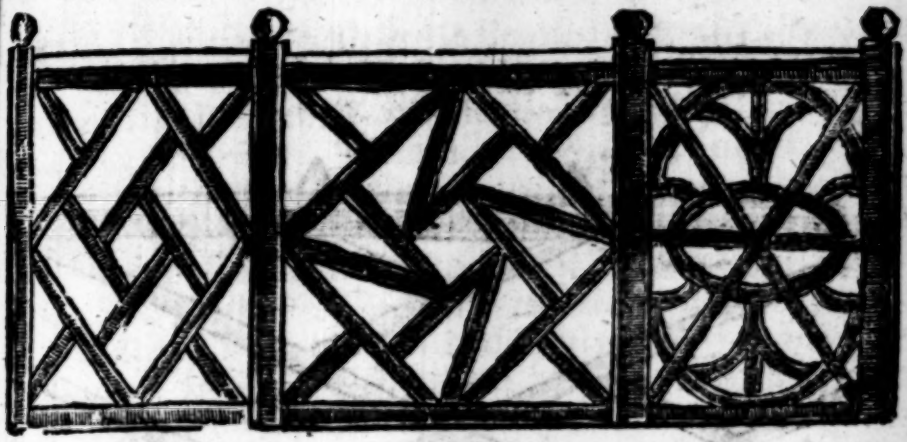
By *EDWARD KNIGHT, upwards of Forty Years Principal Gardener to two Noble Families.*

INTRODUCTION.

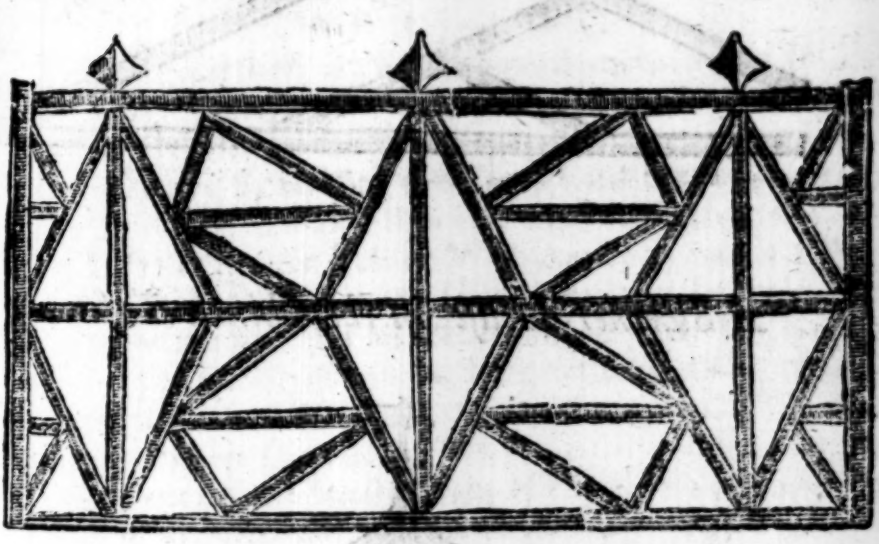
USEFUL Improvements in the Art of Gardening are ſo intereſting to almoſt every Individual, that I have been led to conſider the Reſult of my Experience as a Debt due to the Publick: This Conſideration alone, has induced me to lay aſide every ſiniſter View of private Emolument, when obtain'd by concealing that which might be productive of univerſal Utility. And as I have no Vanity to gratify, by being recorded as a voluminous Writer, I have confined myſelf to ſuch Inſtructions only as are of *real Uſe.*

As it would be abſurd to ſay any Thing in Favour of an Art, the Purſuit whereof is well known to afford Health Pleaſure, and Profit; it would appear altogether as unneceſſay to ſhew the Advantages ariſing from this Method of faithfully reducing the proper Inſtructions requiſite in Gardening to a ſmall Compaſs; ſince it will be univerſally allow'd that this is the beſt Method of aſſiſting the Memory without perplexing the Mind. I ſhall therefore avoid ſaying any Thing in Favour of this Undertaking, and only inform my Readers that I have divided this Treatiſe under the different Heads of the Fruit, the Flower, and the Kitchen Garden; and for the more ready finding out each Particular, have rang'd them alphabetically under each Head. And thus much I ſhould have thought ſufficient by Way of Introduction, had I not been preſs'd by a particular Friend, to whom I muſt in Gratitude acknowledge the greateſt Obligations, to give a few Specimens of our preſent moſt elegant Encloſures for GARDENS, by the various Sorts of *Chineſe Paling:* This Requeſt I was the more readily induc'd to comply with, ſince there is no Kind of Encloſure better adapted to the Gratification of every one's Taſte, as it is conſtructed by *Fancy*, and conſiſts not in *Order* or *Regularity*, may ſerve as an Out-fence, or an Eſpalier; for where Strength is required, it appears light and eaſy to the Eye; and, where Elegance is wanted, it has the wiſh'd for Effect.

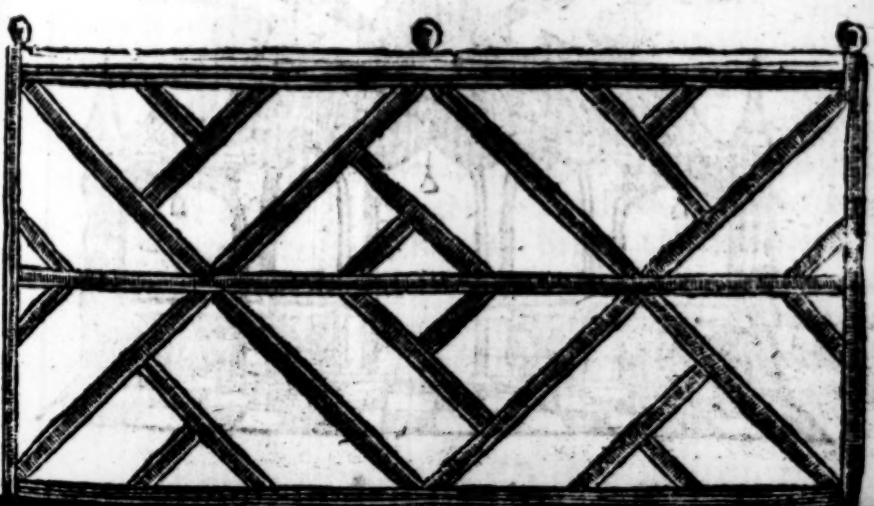
To theſe *Palings* I have alſo added a *Summer Houſe* in the ſame Taſte; which, when plac'd to Advantage, will be found to have its real Beauties.



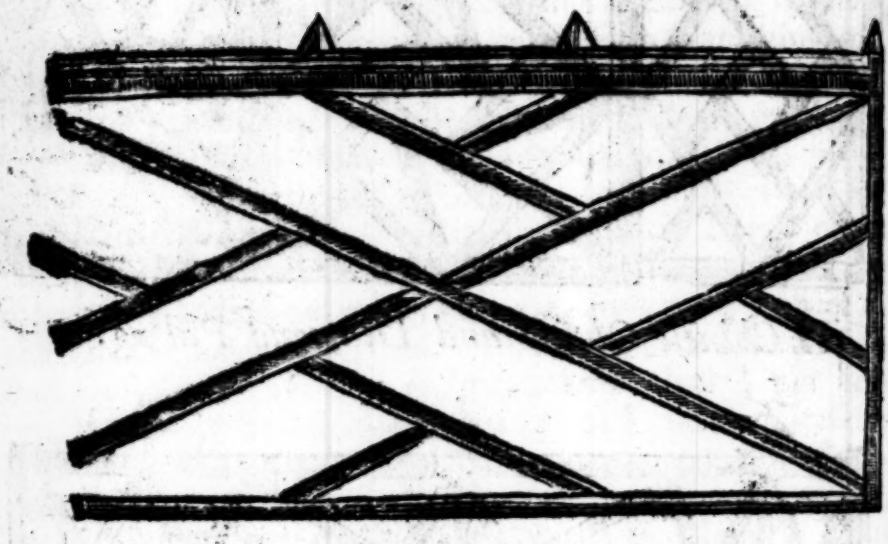
A Chineſe Obtuſe and Diamond Paling.



A Chineſe Acute Angular Paling.



A Chineſe Hatch.



A Summer-Houſe in the Chineſe Taſte.

The Manner of cultivating the Apple-Tree.

THIS Fruit is cultivated in England in great Variety, and planted ſometimes againſt Walls, but more commonly as Standards in Orchards and Gardens, or in Eſpaliers. Thoſe intended for Dwarfs, whether in Eſpaliers, or otherwiſe, ſhould be grafted on the Codling, or the Paradiſe Stock; but if they are intended for Standards, the Crab Stock is much more durable and hardy. The proper Time for planting, in a dry Soil, is October, as ſoon as the Leaves are off; but, in wet Ground, it is moſt adviſeable to deſer it till February. And it will ſerve as an invariable Maxim, that the greater Diſtance Fruit Trees are planted from each other the better; ſince the Trees will be more healthy, and afford much larger Crops.

APRICOT.

Of this Fruit there are alſo various Sorts cultivated in Engliſh Gardens, *viz.* the Algier, Turkey, Roman, Breda, Orange, Maſculine, and the Tranſparent Apricot; all which are propagated by budding them on Plumb Stocks; whereon, if the Stocks be free and thriving, they will grow with very little Difficulty. An Eaſt or Weſt Aſpect is moſt ſuitable to this Fruit, becauſe too much Heat is apt to make them mealy before they are ripe. The Borders under the Walls where they are planted ought to be at leaſt two Feet wide, and about the ſame Depth of Earth: If the Soil is not good, freſh Earth from dry Paſture Ground is moſt proper.——Before they are planted, cut off the ſmall Fibres of the Root, and after they are put in the Ground, nail the Branches to the Wall in an horizontal Line, and ſuch Shoots as are proper to remain, ought not to be check'd in their Growth, but thoſe which are produc'd fore-right, may be occaſionally taken off, to prevent their hanging from the Wall. At Michaelmas, when the Growth is ceaſed, looſe the Branches from the Wall, and ſhorten them according to their Strength; a weak Branch ſhould be cut to about five or ſix Inches, and a ſtrong one to about eight or nine; after this, nail them again in an horizontal Poſition, becauſe they bud beſt. Obſerve this Method every Year, whereby the Tree may be kept full of bearing Wood, inſtead of being confined to the Ends of each Branch only. Bloſſoms are produc'd from the Spurs of the two Years

Wood, as well as from that of the laſt Year's Growth, as will be found by Experience; therefore great Care ſhould be taken to preſerve theſe in the Summer, but not to leave any Part of the Branches for nags and Spurs.

CHERRY TREE.

The different Sorts of this Fruit, which are very numerous, are propagated from budding or grafting into Stocks of the black or wild Cherry, which are ſtrong ſhooting Plants, and of great Duration. Some of the Antients uſed to graft this Fruit upon the Laurel Stock, which is ſaid to give the Fruit an agreeable Ritter; but this Experiment is ſeldom try'd in England. The beſt Method of raiſing Stocks, is to take the wild black or red Cherries, when full ripe, and lay them in Sand for the Winter; early in the Spring ſow them in light Ground, and when they appear, take Care to keep them clear of Weeds, refreſhing them frequently with Water, if the Seaſon is dry: They ſhould remain in the eed-bed till the ſecond Autumn after ſowing; and in October plant them in Rows, about three Feet aſſunder, in good freſh Ground. The ſecond Year after planting, they will be fit to bud. The Sorts uſually planted againſt Walls, with a South Aſpect, is the Early-May, and May-Duke; the Heart and common Duke will do upon a Weſt Wall, and the Morello on a North. Morello Cherries are moſt eſteem'd for preſerving, their Juice having a pleaſant ſharp Acid; but this Tree, when planted in a South Aſpect, produces a pleaſant well taſted Fruit. It muſt be obſerv'd, in pruning the Cherry-tree, never to ſhorten the Shoots, becauſe the Fruit is chiefly produc'd at the extreme Parts; therefore in the Spring the Shoots ſhould be trained along the Wall in a horizontal Poſition.

CURRANT TREE.

This Tree is propagated with great Eaſe, by planting the Cuttings any Time from September to March; but they are leaſt liable to Misfortunes when planted about the latter End of September. The fineſt Fruit of this Kind is produced when they are planted againſt Walls, or in Eſpaliers, and the Shoots laid out horizontally.

FIG TREE.

The beſt Method of propagating this Plant is from Layers, tho' many Gardeners are accuſtomed to raiſe them from the Suckers

Suckers of old Trees. In January lay down all the convenient ſtrong Shoots, and they will be fit to tranſplant in twelve Months. A light ſandy Soil is moſt proper; but Land that is cold and wet may be much improv'd by digging it about three Feet deep, and throwing in Rubbiſh from Buildings, or Gravel, about a Foot deep, and then covered with two Feet of Earth. If they are for Standards, little Trouble is requir'd, let them have a South Aſpect, prune them in October, and take off all the ſecond Crop of Figs, which are very detrimental, if left to rot upon the Tree.

FILBERT, *or* NUT-TREE.

All Kind of Nuts are raiſed with very little Difficulty, by ſowing the Nuts; but as it ſeldom happens that thoſe raiſed by this Method prove ſo good as the Nuts they are produc'd from, it is the ſureſt Method of obtaining the Sorts deſired to raiſe them from Layers, and is alſo the moſt expeditious Way. If you raiſe them from Seed, it is beſt to put the Nuts in Sand all Winter to preſerve them from Vermin.

GRAFTING.

I ſhall firſt ſpeak of the Implements made Uſe of, which are a Knife with a ſtrong Back, a ſmall Hand-ſaw, a Grafting-chiſſel, and ſmall Mallet, and a Penknife to cut the Buds: You ſhould alſo be provided with Clay well prepared, and Baſs-ſtrings, or Woollen-yarn to tie the Grafts. There are various Methods made uſe of according to the Size of the Stock; large Trees are grafted in the Rind, which is call'd Shoulder-grafting; Stocks of about an Inch, or two, Diameter, are cleft, and the Buds laid in; and Whip-grafting is made Uſe of where the Stocks are an Inch Diameter, and under, and is the moſt effectual Way of any, and at preſent moſt in Uſe: But as this has been ſo often treated of in Books of Gardening and Agriculture, I ſhall only give the neceſſary *General Directions* with Regard to the Stocks which different Fruits ſhould be grafted upon. All ſuch Trees as agree in Flower and Fruit, will take upon each other: For Example; all Nut-bearing Trees may be ſafely grafted on each other; as in like Manner may the Plumb-bearing Trees, under which Head I reckon not only the ſeveral Sorts of Plumbs, but alſo the Almond, Peach, Nectarine, Apricot, &c. All ſuch Trees as bear Cones will do well upon each other, though they may differ in one being ever-green, and the other ſhedding its Leaves in winter; as is obſerv'd

obſerv'd in the Cedar of Libanus and the Larch-Tree; as alſo the Cherry on the Laurel, or the Laurel on the Cherry. *See Inoculation.*

GOOSEBERRY TREE.

This Tree is raiſed from Cuttings in like Manner with the Currants, tho' it it very common to plant Suckers; but it has been found by Experience, that moſt Plants raiſed from Suckers are more productive of them than any other, and therefore ought to be avoided. The different Sorts of Gooſeberries are ſo numerous, that it would be difficult to aſcertain how many there are; and new kinds are every Day produced, differing either in Taſte, Shape, or Colour, by ſowing the Seeds; for Seeds of the ſame Tree will be productive of a great Variety of Sorts.

INOCULATING, *or* BUDDING.

This is commonly practis'd upon all Sorts of Stone Fruit; in particular ſuch as Peaches, Nectarines, Cherries, Plumbs, &c. as alſo upon Oranges and Jeſſamines, and is preferable to any Sort of Grafting for moſt Kinds of Fruit. The Method of perſorming it is as follows: You muſt be provided with a ſharp Penknife, having a flat Haft (the Uſe of which is to raiſe the Bark of the Stock, to admit the Bud) and ſome ſound Baſſmat, which ſhould be ſoak'd in Water, to increaſe its Strength, and make it more pliable; then having taken off the Cuttings from the Trees youwould propagate, you ſhould chuſe a ſmooth Part of the Stock about five or ſix Inches above the Surface of the Ground, if deſign'd for Dwarfs; but if for Standards, they they ſhould be budded ſix Feet above Ground: Then with your Knife make an horizontal Cut croſs the Rind of the Stock, and from the Middle of that Cut make a Slit downwards about two Inches in Length, ſo that it may be in the Form of a T: But you muſt be careful not to cut too deep, leſt you wound the Stock. Then having cut off the Leaf from the Bud, leaving the Foot-ſtalk remaining, you ſhould make a croſs Cut about half an Inch below the Eye, and with your Knife ſlit off the Bud, with Part of the Wood to it, in Form of an Eſcutcheon: This done, you muſt with your Knife pull off that Part of the Wood which was taken with the Bud, obſerving whether the Eye of the Bud be left to it, or not (for all thoſe Buds which loſe their Eyes in ſtripping, ſhould be thrown away, being good for nothing) then gently raiſing the Bark of the Stock with

with the flat Haft of your Penknife clear to the Wood, you ſhould thruſt the Bud therein, obſerving to place it ſmooth between the Rind and the Wood of the Stock, cutting off any Part of the Rind belonging to the Bud, which may be too long for the Slit made in the Stock, and ſo having exactly fitted the Bud to the Stock, you muſt tie them cloſely round with Baſſmat, beginning at the under Part of the Slit, and ſo proceed to the Top, taking Care that you do not bind round the Eye of the Bud, which ſhould be left open. When your Buds have been inoculated three Weeks or a Month, you will ſee which of them are taken, thoſe of them which appear ſhrivell'd and black, being dead; but thoſe which remain freſh and plump, you may depend, are join'd: And at this Time you ſhould looſe the Bandage, which, if not done in Time, will pinch the Stock, and greatly injure, if not deſtroy, the Bud. The March following you muſt cut off the Stock about three Inches above the Bud, ſloping it, that the Wet may paſs off, and not enter into the Stock: To this Part of the Stock left above the Bud, it is very proper to faſten the Shoot which proceeds from the Bud, and would be in Danger of being blown out, if not prevented: But this muſt continue on no longer than one Year, after which it muſt be cut off cloſe above the Bud, that the Stock may be cover'd thereby. The Time for *Inoculating* is from the Middle of June until the Middle of Auguſt, according to the Forwardneſs of the Seaſon, and the particular Sorts of Trees, which may be eaſily known, by trying the Buds whether they will come off well from the Wood. But the moſt general Rule is, when you obſerve the Buds form'd at the Extremity of the ſame Year's Shoots, which is a Sign of their having finiſh'd their Spring Growth. The firſt Sort commonly inoculated is the Apricot; and the laſt the Orange-Tree, which ſhould never be done until the Middle of Auguſt. And in doing of this Work, you ſhould always make Choice of cloudy Weather; for if it be done in the Middle of the Day in very hot Weather, the Shoot will perſpire ſo faſt, as to leave the Buds deſtitute of Moiſture. Nor ſhould you take off the Cuttings from the Trees long before they are us'd: But if you are oblig'd to fetch your Cuttings from ſome Diſtance, as it often happens, you ſhould then be provided with a Tin Inſtrument, having a Socket about ten Inches long, and a Cover to the Top, which muſt have five or ſix Holes; in this Socket you

you ſhould put as much Water as will fill it about two or three Inches high, and place your Cuttings therein in an upright Poſition, ſo that That Part which was cut from the Tree may be ſet in the Water, and ſo faſten down the Cover to keep out the Air; and the Holes in the Cover will be ſufficient to let the Perſpiration of theſe Branches paſs off; which, if pent in, would be very hurtful to them; And you muſt be careful to carry it upright, that the Water may not reach to the Buds; for it is a very wrong Practice in thoſe who throw their Cuttings all over in Water, which ſo ſaturates the Buds with Moiſture, that they have no attractive Force left to imbibe the Sap of the Stock, whereby they very often miſcarry. But before I leave this Head I beg Leave to obſerve, that tho' it is the ordinary Practice to diveſt the Bud of that Part of the Wood which was taken from the Shoots with it; yet in many Sorts of tender Trees it is beſt to preſerve a little Wood to the Bud, without which they often miſcarry. The not obſerving this has often occaſion'd ſome People to imagine that ſome Sorts of Trees are not to be propagated by Inoculation; whereas, if they had perform'd it in this Method, they might have ſucceeded, as I have ſeveral times experienc'd.

MULBERRY.

It has been uſual to raiſe this Tree from Seeds, and from Layers; the Seeds indeed have been always productive of the moſt ſightly Trees, but as theſe have generally proved of the Male Kind, they bear but little Fruit, and thoſe from Layers are moſtly crooked, and troubleſome to form into handſome Trees: But the only Method to have full grown Trees, and Plenty of Fruit in a few Years, is to take ſome handſome Branches, about as thick as a Man's Thigh, from large Trees in October, when the Leaves are fallen off; cut off the Tops and Boughs, and bark them at the thick End, about eight or nine Inches; plant them in lightiſh Ground, neither wet nor dry, where they will have the Benefit of Eaſt and South Eaſt Sun, and if they are ſhelter'd from the Weſt and South Weſt Winds, the Fruit will be better preſerved. Fix ſtakes in the Ground to ſupport them, in order to prevent their being ſhook by the Wind as they are ſtriking Root.

NECTARINE.

This Tree is cultivated in the ſame Manner as the Peach, to which I ſhall refer my Reader in the following Article.

PEACH.

PEACH.

We have a prodigious Catalogue of the different Sorts of this Fruit, but I confeſs that I could never convince myſelf that they were all real; however, it muſt be confeſs'd, that though we have not above two Sorts of them Natives of England, yet there are many other Species of this Plant in America. But let the Sort be what it will, a good Peach ſhould have theſe Qualities: A firm thick Fleſh, thin Skin, a deep or bright red next the Sun, ſmall Stone, and full of high-flavour'd Juice. The Peach and Nectarine are propagated to the greateſt Perfection by Inoculation upon Stocks of the Muſcle and white Pear Plumb; and ſome of the tender Sorts upon the Apricot and Almond Stocks. The Stocks are fit to bud upon at two Years old: The proper Seaſon is about Midſummer; and great Care ſhould be taken to make Choice of the Cuttings of ſuch Trees as are healthy and free from Blights; for if the Juice of the Tree is diſtempered, it can ſeldom be recovered by any Art. Your Cuttings ſhould be taken from the Trees in a cloudy Day, or when the Sun is gone off. In pruning the Peach or Nectarine, take Care that the Tree be equally furniſh'd with Bearing Wood, and not left too full of Branches. In May rub off the irregular Shoots, and train thoſe that are left in regular Order: This Management will leave Room for the Sun to ripen the Fruit, and prepare the young Wood for next Year's bearing. Too much cutting is of great Diſadvantage to this Sort of Trees, their Wood being tender and ſubject to canker by the Wet before they are healed. When the Fruit is ſet, and about the Bigneſs of a Nut, you ſhould carefully look over the Tree, and if they are in Cluſters thin them till they are at leaſt five or ſix Inches aſunder; for this will not only preſerve the Strength and Vigour of the Tree, but make the Fruit much larger, and better taſted.

PEARS.

Bud or graft upon Stocks of their own Kind; theſe are called free Stocks, and upon theſe the Fruit is found to proſper beſt; but if they are intended for Dwarfs, it will be proper to check the Growth by budding or grafting upon the White Thorn or Quince Stock. The Fruit is produced from the Curzons or Spurs; ſo that if the Branches are laid horizontally againſt a Wall, they will be regularly cover'd with Fruit more than twenty Feet from the Stem. The Standards, many of which are very large, are but fickle Bearers; and when they

they become old, it is often found neceſſary to bark the Trunk of the Tree quite round two Feet from the Ground, which will throw them into bearing Wood.

PLUMB TREE.

This Tree grows beſt in a Soil neither very light nor heavy; many Perſons plant them as Standards, but the Fruit is not ſo fair as when planted againſt Walls, and is more ſubject to be blown off. They are propagated by graſting or budding upon the Stocks of any Kind of free-ſhooting Plumb; the proper Time for removing or planting is in October or February.

RASBERRY.

This is a Fruit well known, and eaſily cultivated, as they will grow in any dry Soil. Plant the Suckers in February or March, in Rows, at ſuch a Diſtance as will permit you to walk between them when they are grown up, both for the Conveniency of gathering the Fruit, and keeping them free from Weeds, when they have ſtood a few Years, it will be beſt to cut away the old Wood, and leave the young Shoots ſtanding; by which Means the Fruit will be larger, and better flavoured.

STRAWBERRIES.

Of theſe there are five Sorts, *viz.* the large *Chili*, the *Hautboy*, the *Wood*, the Scarlet *Virginia Strawberry*, and the white *Common Strawberry*: The beſt Soil for theſe Plants is a hazly Loam. The Ground ſhould be cleans'd from the Roots of noxious Weeds, and well dug. Plant them in Rows, that you can walk between them conveniently, for they muſt be well water'd in the Spring all the Time they are blowing; ſet the Plants about ſixteen or eighteen Inches aſunder, and in Autumn take away all the Strings or Runners, clear them from Weeds, and throw a little fine Earth very thin upon the Beds. Michaelmas is the beſt Time for planting; and they muſt be kept clear of Weeds all the Year.

WALNUT TREE.

This Tree is beſt rais'd from Seed, and if it is intended for Timber, ought not to be remov'd, as it retards the Growth, and makes them break out in Branches, but if it is cultivated for Fruit, the tranſplanting is of great Advantage. It delights in a rich loamy Soil that is firm, and will thrive well in chalky or ſtony Ground. It is a common Maxim, that this Tree

bears

bears beſt for being well beat and wounded, which Notion Mr. Miller ſays is ill founded; but Experience tells us, that whatever Methods are taken, that will cauſe a great Number of young Shoots to break out, Fruit will be plentifully produc'd, and beating is known to anſwer this End. If you would raiſe them from Seed, keep the Nuts in Sand till February before you put them in the Seed-bed.

The Manner of cultivating Flowers, &c.

AMARANTHUS.

IN the Eaſt and Weſt-Indies this Plant is cultivated in great Variety, but there are not more than ten or eleven Sorts produc'd in Engliſh Gardens: The Seeds of the various Sorts muſt be ſown in February, or March, in a good Hot-bed, covered about four Inches thick with rich light Earth, and they will riſe in about Fortnight, at which Time you muſt have a ſecond Hot-bed ready to receive them, with a deep Frame, to give Room for their growing: Plant them at the Diſtance of about four Inches, and be careful in tranſplanting that you break not the tender Fibres of the Root. Water them gently, ſo that the Plant break not down, and as they get Strength, give them a little Air in ſerene Weather, to enable them to bear being tranſplanted into Pots. When you tranſplant them into Pots, take Care to ſcreen them from the Sun, and refreſh them frequently with Water; let your Pots be ſhelter'd from the Violence of the ſtrong Winds, as well as the Sun, and water them every Day. The Amaranthus is a tender Plant, and muſt be diligently followed, which Trouble, in a fine Seaſon, is recompenc'd by a wonderful large fine Flower, juſtly eſteem'd one of the greateſt Ornaments of a fine Garden.

AURICULA.

This Flower is produc'd from Seed and from Slips. The Time of ſowing is in Autumn, in a light ſandy Mould, mix'd with rotten Cow-dung, and put in Boxes or Pots. Remove them in March to ſome Part of the Garden, where they will not have too much Sun, and in July they will be large enough to tranſplant.——The Spring following they will flower; when you will have an Opportunity of ſeeing which is good, and theſe may be propagated by taking Slips from the

Root, when they are in Flower, and tranſplanting them; obſerving that they muſt not have too much Sun in the Summer, nor too much Wet in Winter.

CARNATION.

It is impoſſible to enumerate the various Sorts of this Flower, ſince ſo many new ones are produc'd every Year from Seed, and are generally call'd by the favourite Name of ſome Nobleman, or the Perſon who rais'd them. The Time for ſowing is in March, in the ſame Kind of Earth as the Auricula: Take Care not to ſow your Seed too thick, and ſift ſome fine Mould very thin over the Pots; ſet the Pots where they will receive the Benefit of Morning-ſun only, and refreſh them frequently with gentle Waterings. They will ſoon appear, and may be tranſplanted into Beds, about three Inches diſtant from each other, in July. In a Month's Time it will be proper to tranſplant them a ſecond Time at the Diſtance of about ſix Inches. where they may ſtand to flower. Let your Allies that divide the Beds be at leaſt two Feet broad, that you may have Room to go between without hurting the Plants; and when they are in Flower, you will have an Opportunity of ſeeing which is worth propagating; this is done by Layers, which will ſtrike Root ſo as to be fit to remove in about ſix Weeks.

HOLLYHOCK.

Theſe Plants are raiſed from Seed, which ſhould be ſowed in March upon a Bed of freſh Earth; when the Plants are come up, and pretty ſtrong, they muſt be tranſplanted into a Nurſery-bed, about eight Inches aſunder, and watered frequently till they have taken Root; after which, keep them clear from Weeds, and they will require no further Care till about Michaelmas, at which Time it is proper to tranſplant them again into Rows two Feet aſunder: Here let them remain till they flower, and ſuch as prove good, may be removed to ornament proper Places. Put down Sticks to prevent the Wind from breaking them down, and when the Stalk decays, cut it off. You ſhould raiſe a freſh Supply every three or four Years, becauſe the Plant grows weaker, and ſhould be dug up in that Time to make Room for young Plants.

HONEY-SUCKLE.

This Plant, for the Fragrance of its Smell, Beauty, and long Continuance in Flower, is juſtly admir'd, and is a proper Ornament for a Wall, a Tree, an Eſpalier, or a Dwarf in a Border.

Border. They are propagated from Layers, or from Cuttings; if from Cuttings, take off Branches that have four Joints, or Buds, and plant them in Rows about 18 Inches apart; this may be done either in the Spring or Autumn, and when they have ſtood about a Year, they will be fit to tranſplant; or they may ſtand two Years, as is moſt convenient.

JESSAMINE.

The Jeſſamine is eaſily propagated by laying down the tender Branches in the Spring, which will be rooted and fit to tranſplant the Spring following. They may alſo be raiſed by planting the Cuttings planted in March in a damp Soil, and ſkreen'd from the Violence of the Sun. This Method is not much practis'd, as the Plants are ſeldom ſo good as thoſe raiſed from Layers.

JONQUIL.

In England few Perſons have Patience to produce this Flower from the Seed, as it is five Years in coming to Perfection; for which Reaſon the new Sorts are generally the Produce of Holland. Our Method of propagating them is from Off-ſets, or ſmall Roots divided from the old ones: The Time of planting them is about the latter End of September, when they ſhould be planted in Beds or Borders ſeparate from the other Roots, becauſe they require being dug up and tranſplanted every other Year.——The Soil which beſt ſuits them is a Hazel Loam, not over ſtiff, nor yet too light; it is alſo remarkable that where they have too rich a Soil, they never continue good, ſo that nothing is requir'd but a freſh loamy Soil, free from Roots and noxious Weeds.

LILLY *of the* VALLEY.

This Plant delights in ſhady moiſt Ground, and is propagated by ſeparating the Roots, and tranſplanting them early in the Spring, before they begin to ſhoot. This Plant is judg'd worthy of Cultivation for the well-known phyſical Qualities of its Root, as well as Beauty of its Flower, and is found in the Woods in ſome Parts of England. We have alſo a double Sort brought from Holland ſome Years ago; but whether produc'd originally from Seed, or found by Accident, is uncertain.

PINKS.

Theſe are propagated by Layers in the ſame Manner as Carnations; as alſo by planting Cuttings in July, and by

ſowing Seeds; they require very little Care when planted on Borders, only to be well watered while they are blowing; during which Seaſon no Flower has a more beautiful Appearance, or affords a more agreeable Smell.

POLYANTHUS.

This Primroſe, or Polyanthus, may be annually produc'd from Seed, and requires but very little Culture; by this Means too new Sorts are produc'd in great Variety: But if you would have any particular one, it muſt be propagated from a Slip, as the Seed ſcarce ever produced the ſame Kind. The Seed is ripe about the Beginning of June, which is ſeen by the Pods changing brown and opening. The Properties of a good Flower are large upright Stems, producing many Flowers on a Stalk, the Flowers large, beautifully ſtrip'd, and ſuch as open flat. They ſhould be ſown about the Middle of March in a fine Light, rich Soil, under a Wall, or Hedge, with a North, or northward Aſpect; as ſoon as they are up in five or ſix Leaves, it will be proper to prick them out in ſhady Borders, where they are intended to blow. The Beauty of theſe Flowers, when the good Sorts are ſelected from the reſt, are not inferior to Auriculas.

RANUNCULUS.

The different Sorts of this Flower are propagated ſome from Seeds, others from the Off-ſets of the Root: For it will be found that the very double Sorts never produce Seed, for which Reaſon the ſame Change cannot be expected. The Seeds of the other Kinds are ſown about the Middle of March, in Pots, or Boxes, fill'd with fine light Soil, under a Wall, with a South-eaſt Aſpect. After ſowing, ſift a little of the Earth lightly over them, and as the Sun has more Influence, remove them to a cooler Aſpect. The proper Time for planting the Roots is in October: And good Floriſts never blow their Ranunculus two Years in the ſame Earth.

ROSE-TREE.

Of this Shrub there are 46 different Kinds, many of which are found in the Hedges in different Parts of England and Scotland; others are of foreign Growth; but they are all hardy enough to bear our Climate, and are propagated by Layers, or Suckers, which may be planted out either in Spring or Autumn: If in the Spring, they ſhould be well watered, and often.

SNOW-

SNOW-DROPS.

This Plant is eaſily propagated by Off-ſets; for where they remain two or three Years undiſturb'd, each Bud will have ten or a Dozen flowering Roots, and the like Number of Off-ſets. The Snow-Drop is valued, as being the Flower that uſhers in the Spring. They will thrive in almoſt any Soil, and may be planted in any Situation. The beſt Seaſon for tranſplanting them is in May; when they muſt be taken up, and after being dry'd in a ſhady Place, it will be unneceſſary to put them in the Ground again till September, when they ſhould be planted about two Inches deep, and pretty cloſe together, becauſe the Flower is ſmall, and without this makes but a poor Appearance.

STOCK-JULY-FLOWER.

Some People prefer the Planting-ſlips from the double Sorts of this Flower, but as they ſeldom produce ſtrong Plants, it will be found moſt practicable to raiſe them from Seed in the Month of April, or Beginning of May; they require a light rich Earth, and the Morning Sun: They are indeed ſomewhat ſubject to be deſtroy'd by the Fly; to prevent which, throw a ſmall Quantity of Raddiſh-ſeeds in the Bed, and the Fly will adhere to thoſe only. As ſoon as they are up in five Leaves, tranſplant them into good rich Beds, and let them ſtand till they are about ſix Inches high; frequently refreſhing them with Water, and taking Care that they are not overpowered by the Sun before they ſtrike Root. Here let them ſtand till they ſhew their Bloom, in order to diſtinguiſh which is double, and thoſe that you preſerve muſt be taken up with as much Earth as poſſible to the root when you remove them where they are to ſtand.

SUN-FLOWER.

This Plant is raiſed from Seeds, ſown in March, in the ſame Manner as the Hollyhock, to which, for the ſake of avoiding Repetition, we refer the Reader.

SWEET WILLIAM.

There are about ſeven different Kinds of this Flower; the ſingle ones are propagated by Seeds, ſown in the latter End of March in light Earth; which will be fit to tranſplant into Beds, at the Diſtance of about ſix Inches, in May; where they may remain till Michaelmas following, when they may be tranſplanted into the Wilderneſs, or Pleaſure Garden.

The double ones are propagated by Layers in the ſame Manner as Carnations, and when put in Pots, are pretty Ornaments for Court-yards, or Balconies.

TULIP.

It would be in vain to endeavour to enumerate the various Sorts of this Flower; for what are valued by ſome, are by others rejected and deem'd of little Worth: However it may not be improper to point out the Characteriſticks of a good Tulip, which ſhould have a ſtrong tall Stem, the Flower ſhould conſiſt of ſix Leaves, three within, and three without, the former of which ought to be larger than the latter; the Bottom of the Leaves ſhould be proportion'd to the Tops, and the upper Part ſhould be rounded off inſtead of terminating in a Point: Theſe Leaves, when open'd, ſhould ſtand erect, neither turning inward, nor bending out; the Flower ſhould be of a middling Size, with ſmall but regular Stripes riſing quite from the Bottom of the Flower; and the Chives ſhould be yellow, but of a browniſh Caſt. This Sort of Flower is univerſally allow'd by Judges to be good. As to the Management of a Tulip, a great many Perſons pretend to much more Knowledge than is real, eſpecially in regard to breaking the Breeders. Thoſe who would cultivate this Flower from Seed, will find it moſt expedient to gather Seed from the Breeders, as theſe will produce the ſtrongeſt and beſt Plants. The Beginning or the Middle of September is the proper Time for ſowing, when ſhallow Pans, or Boxes, ſhould be provided, with Holes thro' the Bottom, to let out the Wet; theſe being fill'd with light ſandy Earth as even as poſſible, and the Seeds plac'd at a regular Diſtance, ſift over them a little of the ſame Earth, about the Thickneſs of half an Inch; let theſe Pans, or Boxes, receive the Benefit of the Morning Sun till October, and then remove them where they will have the Sun upon them all Day, and be ſhelter'd from the North Winds for the Winter Seaſon; in the Spring let them be again remov'd to the Morning Sun; and, if the Seaſon is dry, refreſh them occaſionally with a little Water, till the Tops begin to decay; after this, give them no more Water, but remove them in the Shade for the Summer, where they will be free from the Drip of Trees. The firſt Appearance of theſe Plants are ſomewhat like the Onion, with bending Heads, and the Leaves ſeldom expand much the firſt Year, as they ſeldom appear till

the

the latter End of March, and decay again about the Beginning of June.——Keep the Boxes clear from Weeds and Moſs, and put a little fine Earth over them occaſionally, to preſerve the Roots, giving them the Benefit of the Sun in Winter, as before. In the Spring following, plant the Bulbs out into a Bed of light ſandy Earth, with Tiles under it to prevent their ſhooting downward: Plant them about two Inches deep, and in October cover the Beds over with a little more freſh Earth, to preſerve the Roots; covering the Bed with Mats to ſave it from the Froſt while the Roots are young and tender. Let the Bulbs remain in theſe Beds for two Years, keeping them clear from Weeds, and refreſhing them with Water occaſionally; and at Spring and Autumn ſift on a little freſh Earth. When the Bulbs are large enough to blow, plant them out into freſh Beds to ſee what Flowers they will produce, which cannot be judged of till they have flower'd two or three Years. Tulip Roots ſhould be taken up every Year as ſoon as the Leaves are decay'd, and being carefully dry'd and preſerv'd from the Vermin, may be planted again at about the Diſtance of ten Inches ſquare, the latter End of September, or ſooner. Take Care that the Wet do not lie upon the Roots in Winter, for that is very deſtructive.

VIOLET.

This Plant is found wild in many Places, and the ſingle Sort is that which affords ſo fine an Odour; but as the other Sorts are beautiful to the Eye, they are frequently diverſify'd in Borders of Gardens. The Violet is an Annual, but requires no further Care than to plant a few Roots, and keep them clear of Weeds; for they ſow themſelves plentifully.

The Management of a Kitchen Garden.

ARTICHOKES.

THE Red Artichoke is at preſent the only Kind that is cultivated about London, where this Plant has been always better managed than by Country Gardeners, in the following Manner: In the latter End of February, or the Beginning of March, according to the Seaſon, tranſplant the Suckers or Slips from the old Roots into rich Ground, and earth them

very cloſe; theſe young Plants will produce large fair Fruit the Autumn following. About this Time of the Year it will be proper to dreſs up the old Stocks alſo; from which the Earth ſhould be carefully removed as low as any Suckers are produc'd, and all of them well clear'd away; after this, put a Quantity of very rich Earth to each Root. When you gather your Artichokes, cut them down cloſe to the Ground, and in October or November cover them over with Earth to ſecure them from the Froſt, and they will need no other Care till the Spring. Some Perſons cover them up with Horſe Dung, which is very detrimental, as it draws and weakens the Root.

JERUSALEM ARTICHOKE.

This is a Species of the Sun-flower, and is an American Plant, but as the Roots are valued by many, being ſomewhat like Potatoes, it is frequently planted in the Kitchen Garden, in ſome waſte Parts; where, being once introduc'd, 'tis difficult to get quit of again, and needs no Trouble.

ASSARUM, *or* ASSARABECCA.

The Phyſical Uſes of this Plant are found in Page 59; to which Place having referred the Reader, I ſhall inform him that it is to be found wild in ſome Parts of England in wet ſhady Places, and is encreaſed by parting the Roots in Autumn, and planting in wet Ground. The Leaves are round, thick, and almoſt of the Colour of the Ivy Tree.

ASPARAGUS.

About the Middle of February ſow your Seeds on a Bed of good Earth, tread it gently into the Ground, and rake it ſmooth. When they appear, take Care to keep the Bed clear from Weeds, and in the Beginning of the following Winter ſpread ſome rotten Dung about half an Inch thick over the Bed, to preſerve it from the Froſt. About the April following your Plants will be fit to remove; when you muſt prepare a Piece of ground in Trenches about half a Foot deep, and a Foot diſtant from each other; lay your Roots in theſe Trenches about ten Inches a-part, and cover them with the Earth, making the Bed level.——Keep your Beds clear from Weeds in the Summer, cut down the Haulm in Autumn, and lighten the Earth with a Fork in the Spring; and the third Seaſon after planting, you may begin cutting your Aſparagus for Uſe. A Bed of Aſparagus thus managed will bear cutting for ten or twelve Years throwing a little rotten Dung over the Bed annually, or at fartheſt everyother Winter.

BAULM.

This is to be met with in moſt Gardens, in the Cultivation of which it is neceſſary to keep the Bed clear of Weeds, and and at Spring or Autumn, once in two Years, take up the Roots, and ſeparate them, to prevent their being too thick. If the Seaſon prove dry, it will be neceſſary to refreſh them with Water, when newly planted, till they have ſtruck Root.

BEANS.

Are rais'd from planting the Seed; the Sorts which beſt endure cold is the Portugal, or Spaniſh, which may be planted about Michaelmas; and for Crops to ſucceed theſe, they are planted in October, and ſo on as the Weather permits: If the Soil is dry and warm, the Windſor, or broad Spaniſh, may be planted from Chriſtmas till March, according to the Weather; and many Perſons, to have them early, plant them on gentle Hot-beds, with Hoops and Mats over them, and tranſplant them out in Rows when the Mildneſs of the Seaſon will allow.——They do beſt in good light Earth while Colds continue, but afterwards any Ground will do.

BROCOLI.

It is a fine Species of the Cabbage; the time for ſowing them is May, in rich moiſt Ground, from whence they muſt be tranſplanted at the Diſtance of about three Inches: And in the Beginning of Auguſt let them be planted out into beds well ſhelter'd from Cold, at leaſt two Feet aſunder, and they will be fit to cut from December till March.

CABBAGE.

The Management of Cabbages is ſo eaſy as to require little Inſtruction; they are raiſed from Seeds in the ſame Manner as Brocoli, and ought to be planted three Feet aſunder. There are various Kinds, which are adapted to different Seaſons of the Year, and ſucceed each other.

CARROTS.

Should be ſown in January, if the Weather is mild, in a warm ſandy Soil, dug very deep; after ſowing, tread the Bed all over, and then rake it ſmooth; and when they appear, take Care to thin them ſufficiently with the Hoe. They thrive beſt near Pales or Hedges where it is warm.

COLLIFLOWERS.

Are produc'd from Seed: If you would have them ſucceed each other, begin ſowing about the End of July, and for later Crops omit about a Week between each. An old Melon or Cucumber Bed is very proper to ſow them upon, which muſt be made level, and cover'd with light freſh Earth, and after you have ſow'd the ſeeds, ſtrew over them a little more freſh Earth, ſhade them from the Sun, and give them gentle Waterings as you ſee they require Refreſhment. In about a Month's Time your Plants will be fit to remove, which you may do into a Bed of the ſame Nature they were firſt ſow'd in, and ſet them about the Diſtance of three Inches by four aſunder: Here they may continue till about the Middle of October, when they ſhould be removed to the Place where they are to remain all the Winter, which ought to be in Frames, or on a Border with a warm Aſpect. They will be ready for the Table in May, and will continue June and July.

CUCUMBERS.

Are in the early Seaſon ſown on Hot-beds, and afterwards, when the Weather begins to be warm, they will do in natural Ground; theſe are the Sorts made uſe for pickling. In order to have them early, make a Hot-bed at Chriſtmas; cover it about four Inches with fine Mould, put on your Frame and Glaſſes, and as ſoon as you find it warm, ſow your Seeds; and you may continue to raiſe them in this Manner till the Beginning of April.

ENDIVE.

Should be ſow'd at Midſummer, and ſo on, at about three Weeks Diſtance from each other, till Michaelmas, in order to have a Succeſſion for the Winter. As ſoon as it has four or five Leaves, plant it out at the Diſtance of about ſix Inches ſquare, from whence, in a Month's Time, plant it in Drills, at the Diſtance of a Foot, and the Plants at about ſix Inches.

When it is grown up, tie the Tops with Baſs-matting to blanch it, and as ſoon as 'tis white, let it be us'd immediately. This is a warm, fine Winter-ſallad, and not ſo much known as it deſerves.

GARDEN CRESSES.

Are alſo Winter ſallading, and ſhould be ſown on warm Borders for the Spring, and in Winter on Hot-beds; when you have cut it, water the Bed, and it will grow again, and bear cutting a conſiderable Time.

HORSE-

HORSE-RADISH.

In the Spring, when you uſe Horſe-Radiſh, plant the Heads of the Sticks in a wet deep Soil, free from Roots or Rubbiſh; keep them clear from Weeds, and no other Trouble is required.

KIDNEY-BEANS.

To have a Succeſſion of them, they ſhould be ſown at different Times; the firſt in March or April; then again in May and June; this laſt Crop will continue till the Froſt takes them. For the early Seaſon, put them on warm Borders, and under Walls; and ſome raiſe them in Hot-beds. When they are in Flower, give them Water frequently, and they will bear much better. Sow them in ſhallow Drills, and cover them lightly with Earth.

LETTUCES.

Are propagated from Seed ſown at different Times, as the Weather will permit, from New-year's-day to Michaelmas. Thoſe ſown late are for the Winter, and ſhould be planted out into Beds or Borders ſhelter'd from the Cold, and where they will have the Benefit of the Sun. The Lettuces chiefly in Uſe are the green and white Cos, the brown Dutch, Imperial and Sileſia.——All the different Kinds muſt be planted out from the Seed Bed, when they have five Leaves, or ſoon after.

MINT.

Is rais'd from Seed ſown on Borders of common Earth, in February or March, which muſt be afterwards tranſplanted into Beds; or by dividing the Roots in Spring or Autumn, and planting in dry Ground: This Method is attended with leaſt Trouble, if you can procure Roots.

ONIONS.

Should be ſown about the Beginning of March in rich dry ſandy Ground, but not too thick, eight Pounds being a ſufficient Quantity for an Acre of Land. In a Month or ſix Weeks, according to the Weather, they will be up high enough to be drawn or thin'd with a ſmall Hoe; at which Time let the Bed be clear of Weeds, and the Blades left at the Diſtance of about two Inches, and they will need no other Care for a Month, unleſs there ſhould be Occaſion to refreſh them with Water; at the Expiration of the Month, hoe them a ſecond Time, when the Weather is dry, that the Weeds

may

may die as ſoon as they are cut up, and thin the Onions ſo as to leave them at leaſt three Inches a-part: At the Expiration of another Month after this, hoe them a third Time to the Diſtance of ſix Inches a-part, that they may have Room to grow large. If the Weather proves dry, this may be ſufficient, and by having thin'd the Crop, they will be large, and fit to gather by the Middle, or latter End of July. The frequent howing away the Weeds, and keeping the Ground looſe, is of great ſervice before the Heads begin to be large. The white Spaniſh is the Onion moſt in Eſteem.

PARSLEY.

May be ſown in February, in a light moiſt Soil, not very thick, which will be a Means of making the Roots much ſtronger, and will produce more Leaves. It is very hardy, and when grown up, will bear cutting very frequently.

PARSNEPS.

May be ſown in a Bed alone, or with Carrots, in a mellow deep Soil, in February or March, and ſhould be hoed out to the Diſtance of eight or nine Inches, in order to let them have Room to grow large, which is eſteem'd the Perfection of this Root; for which Reaſon it is the beſt Way to ſow them in the ſame Bed with Carrots, and as the Carrots come off, they will have ſufficient Room. When the Top begins to decay, they are fit to gather, and before that Time they are ſeldom well taſted, nor are they good in the Spring, after beginning to grow again.

PEAS.

The firſt Seaſon for ſowing is about the Beginning or Middle of November, under Walls with a South Aſpect, well ſhelter'd from the Winds; when they are up, earth them from Time to Time as you ſee Occaſion. The Hot-ſpur, commonly call'd the Nimble Pea, is the moſt proper for this Seaſon, as it beſt endures the Cold; it is alſo preferable to any other for a late Crop to come in after the common Seaſon. Thoſe for the Middle Seaſon, when the Weather is kind, is the Maſtic Hotſpur, the Dwarf and common Marrow-fats, the Nonpariel, and the Reading. Peaſe grow beſt in a light ſandy Earth.

POTATOES.

Should be planted in a light deep Soil that is rich, in the latter End of February, if the Seaſon is mild: If it is in a Garden,

Garden, dig a Trench a Spit deep, and lay in ſome Straw Thatch, or any Kind of long Straw Dung; if your Potatoes have many Eyes, they may be cut into ſeveral Parts, taking Care that one or more Eye be left in each; lay in theſe at the Diſtance of eight or nine Inches, and cover them over again with Litter: then throw the Earth upon them. Let your next Trench be at ſuch a Diſtance as to permit you to go between, and earth them after they are grown up. If they are planted in the Field, a deep Furrow will anſwer the Purpoſe of a Trench dug with a Spade, which may be clos'd up again by the Plow; and in this Method leave proper Room between each Ridge, and they may be earth'd by the Plow and cultivated with very little Trouble.

RADISHES.

Are now us'd for Salading in the Winter Seaſon; are rais'd under Frames in Hot-beds for this Purpoſe, and ſown very thick; thoſe intended for eating, otherwiſe require a good rich Soil, and for an early Crop, muſt be ſown upon warm well-ſhelter'd Borders, in the Middle of October; and, when up, they muſt be hoed or thin'd to the Diſtance of about three Inches ſquare. The next Seaſon for ſowing is about the Beginning of the New Year, if the Weather is favourable; theſe muſt alſo be well ſhelter'd. In the Middle of February, and ſo on to the Middle or latter End of March, they will do upon open Ground; and after this Time they are ſubject to what is call'd the Black Fly, which generally deſtroys them entirely. Birds are very troubleſome where Radiſhes are ſown, and, for Want of Care, often deſtroy the whole Crop.

SHALLOTS.

Are propagated by ſeparating the Roots, and planting them in a warm Border, at about the Diſtance of four Inches by nine, there to ſtand till they are fit to be taken up, which will be known by the Declining of the Heads. Then take them up, and dry them in the Sun, and houſe them in ſome convenient Place.

SPINACH.

The prickly narrow-leav'd Spinach is hardy, and will endure the Winter; ſow it in the latter End of July, in an open Spot of Ground, when it is likely to rain, otherwiſe when dry Weather ſucceeds, the Crop is ſeldom regular. When it is up, hoe it in dry Weather, to deſtroy the Weeds and thin

the

the Crop, leaving them about five Inches a-part. As the Weeds grow, about once a Month clear them away, and in October it will be fit for Uſe: When you gather it, crop the largeſt Leaves, and leave thoſe in the Centre to grow bigger; thus you may continue cropping it all the Winter. The other tenderer Sorts ſhould be ſown from the latter End of February to the latter End of March; when this is up, hoe it as the other, and take Care that your Spinach be kept clear of Weeds, which cauſe the Plants to run up weak. This ſpring Crop will be fit for Uſe in April, as the Winter Plants go off. This Plant requires a good rich Soil.

THYME.

The Lemon-thyme, and the Variegated, which has ſtriped Leaves, are the only Sorts propagated in Gardens; the latter has a beautiful Appearance; but the Lemon-thyme is that which is uſed for ſeaſoning. Both theſe Sorts are eaſily propagated; their trailing Branches ſtrike out Roots from the Joints that lie upon the Earth, and from one Root, ſoon produce a large Stock. The ſtriped Sort were formerly uſed for Edgings to Borders, and look very beautiful; but as they cannot well be kept within Bounds, it is now diſus'd.

TURNIPS.

Have been of great Uſe in the Improvement of dry ſandy Lands, as well as Food for Cattle in Winter; they are grown to great Advantage in barren Lands, from whence they are generally ſweeteſt, and leaſt liable to be ſticky: The Ground ſhould be plow'd in May, and twy-fallow'd in June, and made very fine: The Seed ſhould be ſown very thin the latter End of July; at which Time it cuſtomarily receives the Benefit of ſome refreſhing Showers, without which it is very common to have the whole Crop deſtroy'd by the Fly. The Seed muſt be harrow'd in, and roll'd, and if the firſt Crop is deſtroy'd, ſow it again. When they are up in about five Leaves, hoe them to the Diſtance of ſix Inches, that they may have Room to apple: In Gardens where the Ground is moiſt, they are frequently ſown in April, May, and June; but, if the Weather prove dry, they frequently miſcarry.

Curious Miſcellaneous Articles.

Blights; in what Manner they happen; and how prevented.

WE are ſeldom troubled with this Diſorder, but upon the blowing of ſharp eaſterly Winds, which are moſt frequent with us about March; whence that Month proves, of all others the moſt fatal to Plants. From this Circumſtance, ſome imagine the Colds that then reign, being exaſperated by the eaſtern Winds, effect Blights; but Mr. *Bradley* furniſhes a more plauſible Account; for, on this Principle, it were hard to ſay, why one Plant, or one Part of a Plant, ſhould be blighted more than another. He obſerves then, that Caterpillars generally attend thoſe Winds, and that they infect ſome one Kind of Tree more than others; and thence infers, either that the Eggs of thoſe Inſects, or the Inſects themſelves, are brought to us by the eaſterly Winds; or that the Temperature of the Air, when the eaſtern Winds blow, is neceſſary to hatch thoſe Creatures, ſuppoſing the Eggs to have been already laid on the infected Parts. Now each of theſe Cauſes ſeems to have its Effect; thoſe Blights, attended with large Worms, or Caterpillars, ſeem hatched by the eaſtern Winds; and thoſe others, which only produce the ſmall Inſects, that occaſion the Curling the Leaves of Trees, may proceed from Swarms of them, either ready hatched, or in the Egg, brought with the Wind. The Coldneſs of thoſe Winds Mr. *Bradley* ſhews to be no Objection againſt their being fitted to hatch Inſects; different Inſects requiring vaſtly different Degrees of Heat. To this he adds, that every Inſect has its proper Plant, or Tribe of Plants, which it naturally requires for its Nouriſhment, and will feed on no other; it is no Wonder then, that one Kind of Tree ſhould be infected, and all the reſt eſcape. The Wind which brings, or hatches the Caterpillars on the Apple-tree, will not infect the Pear, Plumb, or Cherry, becauſe, were the Shoals of Inſects natural to the Apple, to light on thoſe other Trees mentioned, they would either want their proper Matrix to hatch in; or were they ready hatch'd, would periſh for Want of proper Food: ſo that it is morally impoſſible, all Kinds of Plants ſhould be blighted at the ſame Time,

unleſs the Eggs of every Kind of Inſect natural to each Tree, could be brought at one Time with the Wind; or that an eaſterly Wind could contain in it, at once, as many different Degrees of Cold or Heat, as would be required to hatch and maintain each different Claſs of Inſects. Nor is it any Objection, that in Blights there are not frequently any Animals immediately perceived. By the Microſcope, we diſcover Animalcules a Million of times leſs than the ſmalleſt which comes under our ordinary Notice: Theſe, the gentleſt Air may be conceived capable of blowing from Place to Place; ſo that it is no Wonder, if they be brought to us from the remoteſt Regions, eſpecially the North-eaſt Part of Great Tartary, &c. where the Cold is intenſe enough to give them Life, and from whence there is not Sea enough, by the Warmth and Saltneſs of whoſe Vapours they might be ſuffocated. Thoſe brought from the north-eaſt Parts of America, are probably deſtroy'd by paſſing the vaſt Atlantic Ocean, which may be the Reaſon why the north-weſt Wind is not ſo infectious. *To prevent Blights*, the more knowing among Country People, while the eaſterly Winds blow, uſed to guard againſt them by burning Heaps of Weeds, Chaff, &c. on the Windſide of their Orchards or Gardens, that the Smoke may either poiſon the Inſects, or their Eggs, as they paſs along. It may be added that theſe Fires are often made with good Succeſs to deſtroy the Caterpillars, even after they are hatched, and have begun to devour the Trees. Another Method of preſerving Trees, &c. from Blights is, by ſprinkling Tobacco-duſt, Tobacco-water, Pepper-duſt, &c. which is preſent Death to all Animalcules. It is ſaid that Lime, in fine Powder, or Lime-Water, made very ſtrong, anſwers the ſame End.

Hair; the Art and Management in manufacturing it; ſuch as curling, colouring, &c.

The Merits of good Hair conſiſt in its being well fed, and neither too coarſe, nor too ſlender; the Bigneſs rendering it leſs ſuſceptible of the artificial Curl, and diſpoſing it rather to frizzle, and the Smallneſs making its Curl of too ſhort Duration. Its Length ſhould be about 25 Inches; the more it falls ſhort of this, the leſs Value it bears. Hair has no certain Price; it is ſold from under 5*s*. to (as has been aſſerted) near 5*l*. an Ounce. The Scarcity of grey and white Hair, has

has put the Dealers in that Commodity upon Methods of reducing other Colours thereto: This is done by ſpreading the Hair to bleach on the Graſs, like Linen, after waſhing it out in a lixivious Water; which Lee, with the Force of the Sun and Air, brings the Hair to ſo perfect a Whiteneſs, that the moſt experienced Perſon may be deceived therein; there being ſcarce any Way of detecting the Artifice, but by boiling and drying it, which leaves the Hair of the Colour of a dead Walnut-tree Leaf. There is alſo a Method of dying Hair with Biſmuth, which renders ſuch white Hair that borders too much of the Yellow, of a bright Silver Colour: boiling is the Proof of this too, the Biſmuth not being able to ſtand it. Hair which does not curl or buckle naturally, is brought to it by Art; by firſt boiling, and then baking it in the following Manner: after having pick'd and ſorted the Hair, and diſpos'd it in Parcels, according to the Lengths, they roll them up, and tie them tight down, upon little cylindrical Inſtruments call'd Pipes; in which State they are put in a Pot over the Fire, there to boil for about two Hours. When taken out, they are to be dry'd, and afterwards ſpread on a Sheet of brown Paper, and covered with another; then make a Cruſt of rough Paſte about them, and ſend them to be baked. The End by which an Hair grew to the Head, is called the Head of the Hair; and the other, with which they begin to give buckle, the Point. Formerly the Peruke-makers made no Difference between the two Ends, but curled and wove them by either indifferently, which made them unable to give a fine Buckle. Hair wove by the Point never taking the right Curl; and Foreigners own themſelves obliged to the Engliſh for this Diſcovery, which was firſt carried abroad by a Peruke-maker of our own Country. The moſt Ingenious in the Hair Buſineſs acknowledge, that if the Liquid for changing the Colour of Red Hair (ſee P. 64.) had half an Ounce of Biſmuth added to the other Ingredients, it would be an incomparable Article: It is held in the higheſt Eſteem by Ladies of the firſt Rank in France; and there are ſeveral who not only get a handſome Livelihood by the Sale of this Liquid, but many have got conſiderable Fortunes. It moſt certainly anſwers the End it is deſign'd for; and not only that, but it is very excellent in making the Hair both grow and curl. Is is far beſt, if uſed warm, and then it will not ſoil the whiteſt Linen, nor require ſuch frequent Applications, as when us'd cold.

For

For preſerving from Ruſt.

Take an Eel, fry it, preſs out the Oil, and rub your Furniture (in Metal) therewith.

To make Artificial Thunder and Lightening.

Mix a Quantity of the Spirits of Nitre and Oil of Cloves, the leaſt Drop of the former is ſufficient; as to Quantity, in the latter, you need not regard; for, when mixed, a ſudden Ferment, with a fine Flame, will ariſe; and ſometimes, if the Ingredients be very pure and ſtrong, there will be a ſudden Exploſion, like the Report of a Gun. It is a little dangerous to the Perſon who undertakes the Experiment; for when the Effluvia of acid and alkaline Bodies meet each other in the Air, the Fermentation cauſes ſuch a Rarefaction, as makes it difficult to breathe for all who are near it.

To make an Artificial Earthquake.

Chymiſtry furniſhes us a Method of making Artificial Earthquakes, which ſhall have all the great Effects of the Natural ones; and, as it may illuſtrate the Proceſs of Nature in the Production of theſe terrible Phænomena under Ground, we here inſert it. Provide 18 or 20 Pounds of Sulphur, and as much of the Filings of Iron, and make them into the Conſiſtence of Paſte with common Water; this being buried under Ground, in eight or ten Hours Time will vomit Flames and cauſe the Earth to tremble all around the Place, to a conſiderable Diſtance. Such is the Effect of even two cold Bodies, in the cold Ground; there only wants a ſufficient Quantity of this Mixture to produce a real Ætna. If it were ſuppoſed to burſt out under the Sea, it would produce a Water-ſpout; and, if in the Clouds, the Effect would be Thunder and Lightening.

To freeze Water, and melt Snow at the ſame Time.

Put an Ounce of Salt into an Earthen Pint Pot (to ſome Snow) on a wet Table, or Board; ſtir them together till the Snow is diſſolved (obſerving not to ſhake the Pot) and, as the Snow diſſolves, the Pot will freeze to the Table.

Diamonds; how to diſtinguiſh the good from bad.

The Goodneſs of Diamonds conſiſts in their Water, or Colour, Luſtre, and Weight: The moſt perfect Colour, is the White. Their Defects are Veins, Flaws, Specks of Red

Red or Black Sand, and a blue or yellowiſh Caſt. In Europe the Lapidaries examine the Goodneſs of their rough Diamonds, their Water, Points, &c. by Day-light; in the Indies they do it by Night; in order to which, a Hole is made in a Wall a Foot ſquare, and therein a Lamp placed, with a thick Wick, by the Light whereof they judge of the Stone, holding it in their Fingers. The Water call'd Cæleſtis, is worſt of all, and yet ſomewhat difficult to diſcover in a rough Diamond. The only ſure Way is to examine it in the Shade of ſome tufted Tree. As to the diſtinguiſhing Diamonds from other Stones, Dr. Wall has found an infallible Method, which is thus: A Diamond, with an eaſy, ſlight Friction, in the Dark, with any ſoft, animal Subſtance, as the Finger, Woollen, Silk, or the like, appears luminous in its whole Body: Nay, if you keep rubbing for ſome Time, and then expoſe it to the Eye, it will remain ſo a conſiderable Time. If the Sun be 18 Degrees below the Horizon; holding up a Piece of Bays, or Flannel, ſtretch'd tight between both Hands, at ſome Diſtance from the Eye; and another rubbing the other Side of the Bays, or Flannel, pretty briſkly with a Diamond; the Light is much more vivid and pleaſant than any other Way. But what Dr. Wall judges moſt ſurpizing is, that a Diamond, being expoſed to the open Air, in View of the Sky, gives almoſt the ſame Light of itſelf, without rubbing, as if rubbed in a dark Room; but if in the open Air, you put the Hand, or any Thing a little over it, to prevent its immediate Communication with the Sky, it gives no Light; and this is a diſtinguiſhing Criterion of a Diamond:

The rough Diamond—Is that not yet cut, but juſt as it comes out of the Mine.

The Brilliant Diamond—Is that cut in Faces both a-top and bottom, and whoſe Table, or principal Face a-top, is flat.

The Roſe Diamond—Is that quite flat underneath, but its upper Part cut in diverſe little Faces, uſually Triangles, the uppermoſt whereof terminate in a Point.

The Table Diamond—Is that which has a large ſquare Face a-top, encompaſſed with four leſſer.

Found—Diamonds are found only in the Eaſt-Indies, and that only in the Kingdom of Golconda, Viſapour, Bengal, and the Iſland of Borneo. There are four Mines, or rather

two Mines, and two Rivers, whence Diamonds are drawn. The Mines are, 1. that of Raolconda, in the Province of Carnatica, five Days Journey from Golconda, and eight from Viſapour. It has been diſcovered about 200 Years. 2. That of Gani, or Coulour, ſeven Days Journey from Golconda, eaſtwardly. It was diſcovered 120 Years ago by a Peaſant, who digging in the Ground, found a natural Fragment of 25 Caracts. 3. That of Soumelpour, a large Town in the Kingdom of Bengal, near the Diamond-Mine. This is the moſt antient of them all; it ſhould rather be called that of Goual, which is the Name of the River, in the Sand whereof theſe Stones are found. Laſtly, the fourth Mine, or rather the ſecond River, is that of Succudan, in the Iſland of Borneo.

How cut—They are cut and poliſh'd by Means of a Mill, which turns a Wheel of ſoft Iron, ſprinkled over with Diamond-duſt mixed with Oil of Olives. The ſame Duſt, well ground, and diluted with Water and Vinegar, is uſed in the ſawing of Diamonds, which is perform'd with an Iron, or Braſs-wire, as fine as a Hair. Sometimes in lieu of ſawing the Diamonds, they cleave them, eſpecially if there be any large Shivers therein: But the Europeans are not uſually ſo daring, or expert enough to run the Riſque of cleaving, for Fear of breaking.

The rough Diamond—Should be choſen uniform, of a good Shape, tranſparent, not quite white, and free of Flaws, and Shivers. Black, rugged, dirty, flawy, veiny Stones, and all ſuch as are not fit for cutting, they pound in a Steel Mortar, made for that Purpoſe; and, when pulverized, they ſerve to ſaw, cut, and poliſh the reſt.

The fineſt Diamonds now in the World—Are that of the Great Mogul, weighing 279 Caracts; and that known in France under the Name of the *Grand Sancy*, which is one of the Crown Jewels, weighing 106 Caracts, whence its Name *Sancy*, which is a Corruption of *cent ſix*, that is 106. Tavernier, by a Rule which he had made for eſtimating the Value of Diamonds, computes that of the Great Mogul at 1172327 French Livres, equivalent to 779244 Pounds Sterling; and that of the Duke of Tuſcany at 2608335 Livres, or 195374 Pounds Sterling.

To

To make an excellent Blacking-Ball for Shoes.

Mutton-ſuet four Ounces; Bees-wax one Ounce; Sugar-candy and Gum-arabic, one Drachm each, in fine Powder; melt theſe well over a gentle Fire, and add thereto about a Tea-ſpoonful of Turpentine, and Ivory, or Lamp-black, ſufficient to give it a good Black. While hot enough to run, you may make it into a Ball, by pouring the Liquid into a Tin-mould; or let it ſtand till almoſt cold, and you may mould it into what Form you pleaſe by the Hand.——Many People make uſe of hard Soap as a chief Ingredient in making Blacking-balls, without conſidering that the Salts all Soaps abound with, are very deſtructive to Leather in general.

De Burgh's Blacking-ball, that will keep out Wet ſeveral Days.

Mutton-ſuet four Ounces; Bees-wax two Ounces; Turpentine one Drachm; white Roſin a Quarter of an Ounce; pure Cream a large Spoonful: Theſe are all to be well incorporated together in a glaz'd Veſſel over a ſlow Fire, and then add thereto half a Drachm of Turpentine-varniſh: This is to be brought to a good Black by Lamp-black only, it preventing this Ball from growing hard and dry far better than Ivory-black. It may now be work'd by Hand (while warm) into what Form you like beſt. Boots or Shoes ſhould firſt be well clean'd, and then the Ball to be us'd with a ſoft Bruſh, near the Fire, or over a Steam from hot Water, otherwiſe it will be found too ſtiff for the Purpoſe. This is the famous Ball that is in great Eſteem by the Nobility for cleaning Coaches, Chariots, &c. And *De Burgh* aſſures us, that if the Soals of Shoes or Boots be well rubb'd over with this Mixture, while it is in Liquid, ſuch Shoes or Boots will wear more than double the Time they would without being ſo managed. He directs, that the Soals ſhould be firſt well clean'd from Dirt, and afterwards, hung up near the Fire, that the Mixture may the better penetrate the Leather.

A Liquid Blacking.

Is made of the Grounds of Ale, colour'd with Lamp-black: This looks beautiful, and dries ſoon; but is as prejudicial to the Leather as the Ball where Soap is an Ingredient. See the excellent Liquid-blacking, P. 55.

Uſeful Prognoſticks of the Weather (far more certain than the beſt Weather-Glaſs, or Shepherd of Banbury's Obſervations) by Lord Bacon, the learned Dr. Samuel Clarke, Mr Derham, &c.

We do not here mean to obtrude the idle, arbitrary Obſervations of whimſical People upon our Readers: That Cloud of popular Predictions from the Brute World, which partly the Sagacity, and partly the Credulity of our Countrymen have eſtabliſh'd, we ſet aſide, as not flowing from any natural, neceſſary Relations, that we know of, in the Things themſelves. Firſt, then, a thick, dark Sky, laſting for ſome Time, without either Sun, or Rain, always becomes firſt fair, then foul; *i. e.* changes to a fair, clear Sky, ere it turn to Rain. This, the Rev. Mr. *Clarke*, who kept an exact Regiſter of the Weather for thirty Years, ſince put into Mr. *Derham's* Hands by his Grandſon, the learned Dr. *Samuel Clarke*; this, he ſays, he ſcarce ever knew to fail; at leaſt, when the Wind was in any of the eaſterly Points; but Mr. *Derham* has obſerved the Rule to hold good, be the Wind where it will; and the Cauſe is obvious: The Atmoſphere is replete with Vapours, which, tho' ſufficient to reflect and intercept the Sun's Rays from us, yet want Denſity to deſcend; and while the Vapours contiuue in the ſame State, the Weather will do ſo too. Accordingly, ſuch Weather is generally attended with moderate Warmth, and with little or no Wind to diſturb the Vapours, and an heavy Atmoſphere to ſuſtain them; the Barometer being commonly high. But when the Cold approaches, and, by condenſing, drives the Vapour into Clouds, or Drops, then Way is made for the Sun-beams; till the ſame Vapours, being by further Condenſation form'd into Rain, fall down into Drops.——2. A Change in the Warmth of the Weather, is generally follow'd by a Change in the Wind. Thus, the northerly and ſoutherly Winds, commonly eſteemed the Cauſes of cold and warm Weather, are really the Effects of the Cold or Warmth of the Atmoſphere; of which Mr. *Derham* aſſures us, he had ſo many Confirmations, that he makes no Doubt of it. Thus it is common to ſee a warm ſoutherly Wind ſuddenly changed to the North, by the Fall of Snow or Hail; or to ſee the Wind, in a cold froſty Morning, north, when the Sun has well warm'd the Earth and Air, wheel towards the South; and again turn northerly or eaſterly in the cold Evening.——3. Moſt Vegi-

tables

tables expand their Flowers and Down in ſun-ſhiny Weather, and towards the Evening, and againſt Rain, cloſe them again; eſpecially at the Beginning of the Flowering, when the Seeds are tender and ſenſible. This is viſible enough in the Down of Dandelion, and other Downs; and eminently in the Flowers of Pimpernel; the opening and ſhutting of which, *Gerard* obſerves, are the Countryman's *Weatherwiſer*, whereby he foretels the Weather of the following Day: The Rule is, if the Flowers be cloſe ſhut up, it betokens Rain and foul Weather; if ſpread abroad, the contrary. The Stalk of Trefoil, my Lord *Bacon* obſerves, ſwells againſt Rain, and grows more upright: And the like may be obſerved, tho' not ſo ſenſibly, in the Stalks of moſt other Plants. He adds, that in the Stubble-fields there is found a ſmall red Flower, call'd by moſt Country People *Wincopipe*; which opening in a Morning, is a ſure Indication of a fair Day. That Vegetables ſhould be affected by the ſame Cauſes that affect the Weather, is very conceiveable, if we conſider them as ſo many Hygrometers, Thermometers, conſiſting of an infinite Number of Trachæ, or Air-veſſels, by which they have an immediate Communication with the Air, and partake of its Moiſture, Heat, &c. Theſe Trachæ are very viſible in the Leaf of the Scabioſe, Vine, &c.

The Manner of making and mounting Fans.

Fans are either made with a double or ſingle Paper. If the Paper be ſingle, the Sticks of the Mounting are paſted on the leaſt ornamental Side; if double, the Sticks are ſew'd betwixt them. Before they proceed to place the Sticks, which they call *mounting the Fan*, the Paper is to be plaited in ſuch Manner, as that the Plaits may be alternately inward and outward. It is in the Middle of each Plait, which is uſually about an Inch broad, that the Sticks are to be paſted; which again, are all to be joined and rivetted together at the other End: They are made very thin, and ſcarce exceed one Third of an Inch in Breadth; and where they are paſted to the Paper, are ſtill narrower, continuing thus to the Extremity of the Paper. The two outer ones are bigger and ſtronger than ordinary. The Number of Sticks rarely exceed 22, which are uſually provided by the Cabinet-makers, or Toymen; though there are People who make it their chief Buſineſs to make Fan-ſticks. The Fan-painters plait the Papers, paint and mount

them. The common Painting is Leaf-gold, applied on a Silver-ground, both prepared by the Gold-beaters. Sometimes they paint on a Gold-ground, but it is very rare, true Gold being too dear, and falſe too paltry. To apply the Silver-leaves on the Paper, they uſe a Compoſition, which they pretend is a great Secret, but which appears to be no other than Gum-arabic, Sugar-candy, and a little Honey melted in common Water, and mixed with a little Brandy.——This Compoſition is laid on with a Spunge; then laying the Silver-leaves thereon, and preſſing them gently down, with a Linen-ball ſtuffed with Cotton, they catch hold, and grow together. When, inſtead of Silver, Gold-ground is laid, the ſame Method is obſerved. The Ground being well dried, a Number of the Papers are well beaten together on a Block, by which Means the Silver, or Gold, gets a Luſtre, as if it had been burniſhed.

How to make the Elixir of Life.

Take of Gum Guiacum eight Ounces, Balſam of Peru half an Ounce, rectify'd Spirits of Wine one Quart; digeſt them in a Sand-heat four Days; then pour off the Tincture, and add to it two Drachms of diſtilled Oil of Saſſafras; tho' this Article is often omitted. This is the Elixir that bears the Name of *Elixir of Life*, *Friar's Balſam*, *&c.* and has nothing more to recommend it, than an extravagant Price and a Patent. It is almoſt a Miracle of Medicine in any freſh Cut or Wound, either in Man or Beaſt; and has really moſt of the good Qualities the Quack Venders ſo much boaſt of, and for which they make the Unwary pay ſo extravagantly dear, that (from Priſons) theſe Intruders in Medicine have ſtepp'd into their Coaches. There is very little Trouble in the Preparation of this valuable Medicine; and more may be made for one Shilling, than can be bought for ten.

A certain Method of preventing the Teeth from being uneven or bad, by Sig. Curzoni, Operator for the Teeth and Gums.

When the Child is going to ſhed the firſt Teeth, take Care to have them diſplac'd as ſoon as they become looſe, or they will prevent the new Teeth from growing up regularly. If this ſhould not have the deſired Effect, and that they are uneven both above and below, have two circular Plates of Silver, in the Shape and according to the Dimenſions of the Gums, with Holes drill'd thro' according to the Number of Teeth;

Porphyry, or Marble Mortar, and rub them with a Peſtle of the ſame Stone very carefully, with a ſufficient Quantity of Viper's Greaſe, or Fat, to make a Liniment; to be uſed daily, Morning or Evening, or both, according to the Conveniency of the Patient. This Receipt was purchaſed by Sir *Hans Sloane* of a Perſon who had it from Dr. *Rugeley*, and ſince publiſhed by him, in a Pamphlet wrote for that End, wherein he highly extols it, and aſſures us, that almoſt all Diſorders of the Eyes are certainly cur'd by this grand Remedy.

Monſ. Rouillé's incomparable Lip-Salve.

Orange-butter one Drachm; Conſerve of Jeſſamine, Sperma-Ceti, and Tincture of Corral, each half a Drachm; Honey-water twenty Drops. Grind theſe well together in a Marble Mortar, and uſe it Morning and Evening.

To make Brillau's incomparable Liquid for the Hair.

Take Hartſhorn in ſhavings one Ounce; ſcrapings of Lead two Ounces, Camphire a Drachm, Letharge of Gold a Quarter of an Ounce; boil all theſe for half an Hour in a Pint of ſoft Water; when cold and fine, pour the Liquid off, add one Drachm of Sugar of Lead, and the like Quantity of Flowers of Roſemary; then let it boil up, and pour it off, when fine, it is fit for Uſe.

☞ *The whole Charge of this Preparation does not exceed Threepence, although the Proprietor ſold it for half a Guinea the Quarter Pint Bottle, and not only acquir'd a large Fortune, but a great Character by it, as it is the beſt Thing in the World for curling the Hair, and moſt aſſuredly brings that which is ſandy, to an agreeable Colour.*

THE Young HOUSE-KEEPER's POCKET COMPANION, IN THE ART of COOKERY.

Directions for Boiling Butchers Meat.

Beef.] LET your Pot be large enough to contain a ſufficient Quantity of Water for it to have Room to boil about; and be ſure, before you put it on, to make up a good ſtrong Fire, ſo that it may never ceaſe boiling from the Minute it begins, till it is thoroughly done. As for the Time of boiling, you may allow a Quarter of an Hour to every Pound of Beef, except Briſket, which requires more, by Reaſon of its being ſo very fibrous.

Mutton.] Mutton takes not up altogether ſo much Time or Water, yet it muſt not be cramped in too ſmall a Pot; for if it is, it will be tough, and the Colour ſpoiled. If you make Broth, put it in no more Water than will juſt cover it; and after you have taken the Scum off, (which muſt be raiſed by throwing in ſome Salt, and put in what Thickening the Family likes, whether Rice, Barley or Oatmeal) let it be cloſe ſtopped till enough.

Veal.] A great Inducement to eating heartily of boiled Veal, is the Whiteneſs of it: You ſhould therefore not only be particularly careful in taking off the Scum, but alſo tie the Meat in a Cloth, and the Skin will then look of a delicate clearneſs.

Lamb.]

Lamb.] The ſame Care ought to be taken of Lamb, eſpecially *Houſe*; for it being of a more delicate Texture than the *Graſs*, is more liable to imbibe any diſagreeable Tincture. Both ought to be well boiled, as indeed ſhould all young Meat, or it is unwholeſome.

Pork.] Pork requires ſtill more boiling and ſhould never be dreſſed without Salting, for there is a Juice between the Rind and the Fat, which, if not well purged out, breeds bad Humours.

BOILING POULTRY.

Turkey.] Three Quarters of an Hour is ſufficient for a middling Turkey; but you muſt always conſult the Largeneſs, and give Time accordingly.

Pullets, Capons, and young Cocks.] Pullets, eſpecially if with Egg, take ſomewhat more boiling than either a young Cock or Capon; for the two latter half an Hour is ſufficient, and you muſt not add to the other above four Minutes. When you boil Fowl and Bacon, you muſt be ſure to ſcrape the Rind exceeding clean, and pare of the Outſide of the Lean, which in the beſt cured Bacon has an offenſive Smell and Taſte, and boil the Fowl in a Cloth.

An old Cock.] You can ſcarce boil an old Cock too much; but as it is ſeldom uſed but in Broth, the beſt Way is to cut it in Pieces.

Chicken.] A Quarter of an Hour is ſufficient for a Chicken; if you have Parſley and Butter with it, let the Parſley be boiled ſoft, and ſhred very ſmall before you put it into the Butter.

Pigeons.] When you have well cleanſed and truſſed your Pigeons, ſtuff their Bellies with Parſley, and be ſure to take off the Scum as often as it riſes. A little more than a Quarter of an Hour boils them. Whatever you boil, either of Fleſh or Fowl, ſhould be ſet over a briſk Fire, that it may be kept conſtantly in Motion; for if it ceaſes, tho' never ſo little a Time, the Gravy drains out into the Water.

BOILING FISH.

Salmon.] Waſh it and let it bleed well in the Water, then lie a little to drain, after which put it into boiling Water; take out the Liver when about three Parts done, and braid it with Kitchup, which, mingled with the Butter, will make exceeding rich Sauce. This Sort of Diſh takes almoſt as much boiling as Mutton.

Pike.]

Pike.] Waſh your Pike clean, then truſs it round with the Taſl in its Mouth, and its Back ſcotched in three Places, then throw it in the boiling Water with a good deal of Salt and Vinegar, three or four blades of Mace, and the Peel of a whole Lemon: Let it boil faſt at firſt; for that will make the Pike eat firm, but more ſlow afterwards. The Time muſt be proportion'd to the Bigneſs of the Fiſh, but half an Hour is enough for a very large one. The beſt Sauce for this is plain Butter with a few Shrimps and a Seville Orange.

Freſh Cod.] Mix a great Deal of the beſt white Wine Vinegar with the Water in which you boil freſh Cod, Lemon-peel, Salt, Mace and Cloves, otherwiſe the Fiſh will taſte wateriſh, be very ſlabby, and liable to break in the Kettle. The Sauce for this cannot be too rich, and if you are allowed it, ſpare neither Kitchup, Body of a Lobſter, or Crab, Oiſters or Shrimps; but if you have not all theſe at hand, put in as many of them as you can. You may know when it is enough, as you may all Fiſh, by the dropping out of the Eyes.

To boil Cod, or any other Salt Fiſh.] All Kinds of Salt Fiſh ſhould have Water proportionable to its Saltneſs: Truſt not therefore to the Words of thoſe you buy it of, but taſte a Bit of one of the Flanks. This requires more boiling than any freſh Fiſh. The Sauce for it is Butter, Eggs, Muſtard, and Parſnips, or Potatoes.

ROASTING Butchers Meat.

Beef.] When you roaſt Beef, make up a ſtrong laſting Fire, that it may penetrate into the Heart of the Meat, elſe the Inſide will be raw when the Outſide is over done. When you think it is near enough, make your Fire burn briſker, in order to brown it. Rub a good deal of Salt upon it before you lay it down, and while it is roaſting, baſte it often with its own Dripping, and flower it well. The Time for roaſting is the ſame with that of boiling, a Quarter of an Hour to every Pound of Meat.

Mutton.] All Joints of Mutton, except a Leg, requires a briſker Fire than Beef. Baſte it with Butter, and flour it often; but if it be very large, and you ſuſpect it to be Ram's Mutton baſte it well on firſt laying it down with Water and Salt, and that will take off the Rankneſs. You muſt abate

ſomewhat

ſomewhat of a Quarter of an Hour of each Pound, eſpecially when you roaſt a Shoulder or Neck.

Lamb or Veal.] All young Meats, as before obſerved, ought to be thoroughly done, therefore do not take either Lamb or Veal off the Spit till your ſee they drop white Gravy.

Pork.] Pork ſhould lie twelve Hours at leaſt in Salt, before you put it down to roaſt: Then flour it well, but very little baſting will ſerve, except you roaſt it without cutting the Skin, and then you muſt keep it baſting and turning very faſt, as you ſhould do a Pig, to preſerve it from bliſtering, or parting from the Fleſh. This is a very luſcious Meat, and requires the ſame Time as Beef, and a ſtrong Fire; for it will be pernicious if eaten with Gravy in it that has the leaſt Tincture of Redneſs.——The common, as well as the moſt wholeſome Sauce, is Apple-ſauce and Muſtard.

Pig.] Take Sage, ſhred very ſmall, grated Bread, Salt, a little Pepper, and the Yolks of four Eggs, wet them well with white Wine, till they come to a Conſiſtency; then put them into the Belly of the Pig; ſew it up, and after having rubbed the Skin over with Butter, put it on the Spit: Keeping it continually baſting and wiping with a clean Cloth, and turning very faſt, till it is enough. One Hour will roaſt a middling Pig; if large, more Time muſt be allowed. When enough, take the Pudding out of the Belly, mix it with Gravy and the Brains of the Pig: ſweet Sauce is to be made the ſame Way, only add a few Currants, ſome Sugar, Nutmeg, and a little white Wine.

ROASTING Poultry.

Capon.] Half an Hour will roaſt the largeſt Capon, provided your Fire be ſtrong and briſk. Keep it well baſted. The beſt Sauce is a rich Gravy, well reliſh'd with Spice and Ricamboll or Shallot.

Pullet with Eggs or without.] A Pullet with Eggs will take ſomewhat more roaſting than a Capon: Egg Sauce is more proper, and moſt commonly eaten with it. If ſhe be without Egg, ſhe will take leſs Time in roaſting than a Capon. Gravy Sauce is alſo beſt with this.

Chickens.] A Quarter of an Hour will roaſt a well-grown Chicken. The Sauce is Parſley and Butter, or Gravy.

Tame Duck.] Shred ſome Sage and Onion very ſmall, mix it with Pepper and Salt, and put into the Belly of the Duck:

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When it is enough done, take out the Stuffing, and mingle it with a good deal of red Wine and Gravy for Sauce.

Goose.] A Goose requires exactly the ſame ſeaſoning as a Duck: The Sauce in the Diſh muſt alſo be the ſame, only a Plate of Apple-ſauce, and ſet Muſtard and Sugar for thoſe who like it.

Turkey.] A Turkey muſt be well floured and baſted, and roaſted with a ſtrong Fire, eſpecially if the Belly be ſtuft with Oyſters, which you muſt take out as ſoon as it comes off the Spit, and put them into melted Butter with Gravy. If no Oyſters, leſs Time will roaſt it, and put no Butter to your Gravy.

Wild Duck.] Wild Duck, or any other Wild-Fowl ſhould be roaſted with the Spit made hot before you put them on; otherwiſe the Inſide will be raw, and the Outſide too much done: They muſt all in general be conſtantly baſted with Butter and their own Dripping. The Sauce for a Tame Duck ſerves for all Kind of wild Fowl; except a Partridge, which ſhould be baſted with Butter, and ſtrew'd with grated Bread, and the Sauce made of grated Bread, Yolks of Eggs, white Wine and Gravy well ſpiced.

Hare.] A Hare is beſt when larded; but if this is not thought proper, you may make a Pudding of grated Bread, the Liver of the Hare minced ſmall, Parſley, Thyme, Winter-ſavory, ſweet Marjoram, Salt, Pepper, a few Cloves beaten, the Yolks of three Eggs wetted with Claret, and put into the Belly, which when ſewed up, put it on the Spit, baſte it with Cream till half done, then with its own Dripping, but keep it always moiſt.——Mix half a Pint of Claret, with very ſtrong and high-ſeaſon'd Gravy-Sauce; an Hour will roaſt it.

Rabbets.] Baſte your Rabbets well with Butter, keep them forty Minutes at the Fire, which ſhould be briſk; but not too ſtrong: For Sauce, mince the Liver ſmall, and put no Butter to it.

STEWING.

Beef.] Briſket-Beef, Thick-Flank, or the Chuck-Rib, are the beſt for ſtewing: Cut it in Pieces of about four or five Ounces each, put it into an Earthen Pipkin with a few Turnips, one Carrot, one whole Onion, a little Thyme, Winter-ſavoury, ſweet Marjoram, Parſley, ſome Corns of Jaimaica

ca Pepper, Salt, and Black Pepper, and three or four Bay Leaves; then put as much Water as will a little more than cover them; ſtop it very cloſe to keep the Steam as much as poſſible from going out; and ſet it over a ſlow Fire, ſo that it may juſt ſimmer. If it be Briſket, it will take four Hours to do it right; if any other Part, three will be ſufficient. When it is enough, take out the Bay Leaves, and ſerve up the reſt altogether in a Soop Diſh.

Neck, Breaſt, Knuckle, or any other Joint of Veal.] Whatever Joint of Veal is to be ſtewed, muſt be put whole into a Stewpan, with Parſley, Winter-ſavoury, Thyme, ſweet Marjoram, Lemon-peel, Mace, Nutmeg, a little Salt and Pepper. Mix ſome white Wine with the Water, and put no more than will juſt cover it; then ſtop it cloſe, and put it over a very ſlow Fire: When it is enough, beat up the Yolks of three or four Eggs, and incorporate them with the Gravy that comes from it; and when you have put it in the Diſh, ſtrew a few Muſhrooms, Capers, and a little Samphire over, and garniſh with Lemon, or Seville Orange. You may alſo add Truffles, Morelles, Coxcombs, and Artichoke-bottoms, if you have them. This is a very delicate and ſavoury Diſh, and pleaſes moſt Palates.

Neck, Breaſt, or any other Joint of Mutton.] Some People like Mutton ſtewed with Potatoes; and if ſo, you muſt cut the Mutton in Chops, and ſlice your Potatoes; put in a larger Quantity of Salt and Pepper than you do either with Beef or Veal, and a very little Water, becauſe what comes from the Potatoes, when they have been a little Time on the Fire, will ſtew the Mutton. Put in no Herbs, except a Bunch of Thyme, and covering it cloſe, let it juſt ſimmer an Hour and a half, but let no Steam evaporate. To ſtew Mutton without Potatoes, you muſt alſo cut the Chops or Collops, according as the Part is, and put in two or three Turnips, Thyme, Parſley, Salt, Pepper, a ſmall Onion, and as much Water as will cover it; and when done, ſtrew it over with Capers.

When you boil any Greens, firſt ſoak them near two Hours in Water and Salt, or elſe boil them in Water and Salt, in a Copper by themſelves, with a great Quantity of Water.

Uſe no Iron Pans, &c. for they are not proper; but let them be Coppers, Braſs, or Silver.

When you fry any Fiſh, firſt dip them in Yolks of Eggs, and fry them in a Stewpan over a Stove, and that will make them of a Gold Colour.

White Sauces are now more generally uſed than Brown, which is done chiefly with Cream, and add a little *Champaign* or *French* white Wine, and Butter kneaded in Flour.

When you dreſs Mutton, Pidgeons, &c. in Blood, always ſqueeze in ſome Lemon-juice to keep it from changing.

When you broil any Thing, let it be over a Stove of Charcoal, rather than Seacoal; turn your Meat very often. Whatever you broil or roaſt, do not ſalt till it is put to the Fire; if you do, the Gravy will entirely run out, and the Meat become hard.

FRICASSEYS.

Of Veal.] Cut your Veal in thin Slices, beat it well with a Rolling-pin, then ſeaſon it with Pepper, Salt, Nutmeg, Thyme, and Lemon-peel, ſhred very ſmall; fry it in Butter, and when it is enough, as it will in ſix Minutes, pour away the Butter it is fry'd in, and throw in freſh, with two Eggs well beaten, and two ſpoonfuls of Verjuice; ſhake it up altogether, and then ſerve it up.

Parboil your Meat that is uſed for Fricaſſeys, for ſtewing them too long on the Fire will make them hard.

Of Lamb.] Lamb muſt alſo be cut into ſmall Pieces; then ſeaſoned with a little Pepper and Salt, fry'd firſt in Water, and after being well floured, in Butter; it requires longer time than Veal. When enough done, pour off that Butter, and put freſh, with two Eggs, and very little Verjuice, ſtrew it in the Diſh with Muſhrooms.

Chickens and Rabbets.] Take Rabbets and Chickens and ſkin them; cut them into ſmall Pieces, and beat them flat, and lard them with Bacon; ſeaſon it with Salt, Pepper, and Mace; dredge it with Flour, and fry it in ſweet Butter to a good Colour; then get the Quantity of good Gravy as your Fricaſſey requires, with Oyſters and Muſhrooms, two or three Anchovies and ſome Shallot, a Bunch of ſweet Herbs, and if you like it a Glaſs of Claret; ſeaſon high; and before you put in your Meat, ſimmer it well together till the Goodneſs of the Herbs is out; then take out the Herbs, Shallot and

Anchovy-

Anchovy-bones, and cut a Lemon in Dice, and put in your Chickens or Rabbets, and let it ſtew gently till it be tender; but be ſure to keep it ſtirring all the while it is over the Fire, and make it as thick as Cream, and ſerve it up with Force-meat Balls, criſp Bacon and fry'd Oyſters, and garniſh it as you like.

White Fricaſſey.] Either half roaſt or parboil your Chickens, then ſkin them, and cut them in Pieces and ſtew them in ſtrong Broth, ſome Pepper, and a Blade of Mace, with a little Salt, two Anchovies, and a ſmall Onion, and put in a Quarter of a Pint of Cream, a Piece of Butter work'd up in Flour, and ſtir it over the Fire till all is as thick as Cream, and wring in the Juice of a Lemon, and be careful it does not cruddle; ſerve it on Sippets, and put on ſome Muſhrooms and Oyſters.

Fricaſſey of Eggs.] Boil ten or twelve Eggs hard, cut them in Quarters into a Pint of ſtrong Gravy, and a Quarter of a Pint of white Wine; ſeaſon them with Cloves, Mace, Pepper and Salt, and boil a little Spinach to colour them Green, with a few Muſhrooms and Oyſters, and ſtew it a little while gently; thicken it with a Piece of Butter and the Yolk of an Egg, and a little Flour all rolled up together, and make it thick, and ſerve it with criſp Sippets, Lemon, and fry'd Parſley.

An excellent Way of dreſſing Chickens.] Take out the Breaſts, lard them, and force them with Forc'd-meat, and ſtew them in a Pan, and Diſh them: Let your Sauce be Butter, not too thick, Gravy and ſhred Parſley.

To Fricaſſey Chickens.] Take three Chickens about 6 Months old, flea them, and cut them into Pieces; and put them into your Stewpan, with as much Gravy and Water as will cover them; put in two Anchovies well waſh'd, ſome white Pepper, Salt, and a Blade of Mace, a ſmall Onion, and a few Cloves; ſet them to ſtew over a gentle Fire, and when they are enough, take them from the Liquor, and fry them in Vinegar, but a very little; ſtrain the Liquor and take as much of it as you ſhall want for Sauce; put it to a little Parſley, Thyme and Sorrel boiled green, and ſhred fine; half a Pint of ſweet Cream, two Yolks of Eggs well beaten, ſome grated Nutmeg; ſhake them all over the Fire, till 'tis thick; add to it half a Pound of Butter, and ſhake it till it's melted, and ſerve it up.

Chickens forc'd with Oiſters.] Lard and truſs them; make a Forcing of Oyſters, Sweet-breads, Parſley, Truffels, Muſhrooms, and little Onions; chop theſe together, and ſeaſon it; mix it with a Piece of Butter, Yolk of an Egg, and tie them at both Ends, and roaſt them: Make for them a Ragoo, and garniſh it with ſliced Lemon.

To boil a Turkey with Oyſters.] Take half a Pint of Water, half an Anchovy, three Spoonfuls of Oiſter-Liquor; thicken it well with Flour over the Fire; then ſtew your Oyſters with the reſt of the Liquor, and two Blades of Mace, a little Pepper; then take out your Oyſters, and ſtrain all the Liquor: When your Turkey is almoſt ready, put all your Sauce together, with a Piece of Butter, and a Spoonful or two of Gravy, a Spoonful of white Wine, a little Lemon-juice, and ſhake it over the Fire, and pour it over the Turkey, and ſerve it up.

To boil Pullets & Oyſters.] Boil them in water and ſalt, with a piece of bacon: for Sauce, melt a Pound of Butter, with a little white Wine and ſtrong Broth, and a Quart of Oyſters; then put your Pullets in a Diſh, cut the Bacon, and lay about them, with a Pound or two of fry'd Sauſages, and garniſh it with ſliced Lemon.

To dreſs Chickens and Aſparagus.] Firſt force your Chickens with good Forc'd-meat, and boil them white; cut your Aſparagus-tops about an Inch in length, and parboil it in Water, a little Flower and Butter, and drain it well; then put into your Sauce-pan a little Butter and Salt, and diſſolve it gently; add to the Aſparagus a little minc'd Parſley and ſweet Cream, a little Fennel, ſome Nutmeg grated, Pepper and Salt; then ſtew it over a gentle Charcoal Fire, ſqueezing in it a little Lemon-juice, and ſo ſerve it on your Chickens.

To haſh Chickens.] Cut ſix Chickens into Quarters, cover them almoſt with Water, and ſeaſon them with Salt, Pepper, a Handful of ſhred Parſley, half a Pint of white Wine; when they are boil'd enough; add theſe to the Yolks of ſix Eggs, with a little Nutmeg, Vinegar and Ketchup, and a good Piece of Butter; warm all theſe together, and pour them into a Soop-diſh, and ſerve them up

To boil Rabbets.] Truſs them for boiling, and lard them with Bacon, then boil them quick and white: For the Sauce, take the boiled Liver, ſhred it with fat Bacon, and toſs theſe

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up together in ſtrong Broth, with white Wine and Vinegar, Mace, Salt, Nutmeg, and Parſley mine'd, Barberries and drawn Butter; lay your Rabbets in a Diſh, and pour it over them, and garniſh with ſliced Lemon and Barberries.

To ſtew Pidgeons white.] Take twelve Pidgeons, with their Giblets, and quarter them, and put them in a Stewpan, with juſt Water ſufficient to ſtew them without burning; let your Fire be clear, and not fierce, when they are tender, thicken the Liquor with the Yolks of two Eggs, ſix or ſeven Spoonfuls of ſweet Cream, a little Butter, and a little ſhred Thyme and Parſley; ſhake them altogether, and garniſh it with Lemon.

To roaſt Larks.] When they are pick'd, truſs their Feet on their Backs, and not draw them; you may lard them with ſmall Lards of Bacon, or you may put them on a wooden Skewer, and put a little Lard of Bacon between two of them, and tie them on a Spit; when they are near done, dridge them with Salt and fine Bread-crumbs, and juſt criſp them: You may put in the Diſh with them fry'd Crumbs of Bread, Verjuice, Pepper and Salt, with the Juice of an Orange, and ſerve them.

To ſtew Wild Fowl.] Roaſt them till half enough, and cut them in Pieces; ſet them over a Chaving-diſh of Charcoal with half a Pint of Claret, and the ſame Quantity of Beef-gravy, firſt boil'd and ſeaſon'd with Spice and Shallot; ſtew it in this Liquor till high colour'd, and well mix'd, and then ſerve them up.

To make Solomungundy.] Take ſome of the Fleſh Part of a Turkey, and the like Quantity of a Chicken minced very ſmall; a few hard Eggs, and half the Whites; ſome Anchovies, Capers, Muſhrooms, and Lemon-peel minced very ſmall; a little Sorrel, Chives and Spinach: Mix and mince all theſe well together, pour over it the Juice of Orange, Oil and Vinegar, and ſerve it: Garniſh it with Barberries.

To Pot Beef.] Take a good Buttock of Beef, and cut out the Bone, and lay it flat and ſlaſh it in ſeveral Places; then ſalt it well, and let it lie in the Salt three Days; then take it out, and let it lie in the running Water, with a Handful of Salt three Days longer; then take it out, dry it with a Cloth, and ſeaſon it with Pepper, Salt, Nutmeg, Cloves, Mace, and two Ounces of Salt-petre finely beaten; then ſhred two

or three Pounds of Beef Suet, and a Pound of Butter, put ſome in the bottom of the Pot you bake it in; then put in your Beef and the reſt of the Butter and Suet on the Top; cover your Pot over with coarſe Paſte, and ſet it in all Night with Houſhold-bread; in the Morning draw it, and pour off all the Fat and Lean, and work it in your Pots that you keep it in while it is hot, or it will not cloſe ſo well, then cover it with the clear Fat you poured off; paper it when it is cold, it will keep good a Month or ſix Weeks.

To Pot Neats Tongues.] Take Neats-Tongues, and rub them very well with Salt and Water (bay ſalt is beſt) then take Pump-water, with a good deal of Salt-petre, and ſome white Salt, and ſome Cloves and Mace, and boil it well. and ſcum it, and when it is cold put your Tongues in, and let them lie in it ſix Days; then waſh them out of the Liquor, and put them in a Pot, and bake them with Bread till they are very tender; and when they are taken out of the Oven, pull off their Skins, and put them in the Pot you intend to keep them in, and cover them over with clarified Butter; they will keep four or five Months.

To dry Hams.] Take to every two Ounces of Salt-petre, a Pint of Petre-ſalt, and rub it well, after it is finely beaten, over your Ham, and then beat a Pint of Bay-ſalt, and rub over it, and every three Days turn it; and when it has laid nine or ten Days hang it in Wood-ſmoke to dry. Do a Hog's Head this Way. To a Ham of Pork or Mutton, have a Quart of Bay-ſalt, half a Pound of Petre-ſalt, a Quarter of a Pound of brown Sugar, all beaten very fine, mix'd together, and rubbed over it; let it lie a Fortnight: Turn it often, and then hang it up a Day to drain, and dry it in Wood-ſmoke.

To ſalt Hams and Tongues.] Take three or four Gallons of Water, and put to it four Pounds of Bay-ſalt, four Pounds of White-ſalt, a Pound of Petre-ſalt, a Quarter of a Pound of Salt-petre, two Ounces of Prunella-ſalt, and a Pound of brown Sugar; let it boil a Quarter of an Hour, ſcum it well; when it is cold, ſerve it from the bottom of the Veſſel you keep it in.

Let Hams lie in this Pickle four or five Weeks; a Clod of Dutch-beef as long; Tongues a Fortnight; Collar'd beef, eight or ten Days; dry them in a Stove, or Wood Chimney; the latter is beſt.

To

To ſalt Neats-tongues to be dry'd.] Take to every Tongue two Ounces of Salt-petre, and beat it very fine; and rub it over the Tongue well; then take a Pint of Petre-ſalt and rub that over; and every three Days turn it. When it hath laid nine Days in Salt, dry it in the Smoke of a Wood Fire. A Hog's Head is ſalted as you do the Neats-tongues, and dry'd the ſame Way:

To boil a Tongue.] A Tongue, if ſalt, put it in the Pot over Night, and do not let it boil till about three Hours before Dinner, and then boil it all that three Hours; if freſh out of the Pickle, two Hours, and put it in when the Water boils.

Directions concerning Garden Things.] Moſt People ſpoil Garden Things by over boiling them, all Things that are Green ſhould have a little Criſpneſs, for if they are over boil'd, they neither have any Sweetneſs or Beauty.

S O O P S.

Sallary Soop.] Take good Gravy and ſtrong Broth, of each the like Quantity; take four Bunches of Sallary, ten Heads of Endive, and waſh them, the Outſide being taken off, cut them in Pieces about an Inch long. This Soop may be brown or white; if brown, put your Herbs into two Quarts of boiling Gravy, being firſt blanch'd in boiling Water five or ſix Minutes; then take the Cruſt of two French Rolls, and boil them in three Pints of Gravy; ſtrain it thro' a ſtrainer, and put it to the Herbs (when they are near ready) with a Pullet in the Middle, and ſome Bread well ſoak'd in the Broth.—In all Soops you muſt not put in your Thickening till your Herbs are very tender.

Peaſe Soop.] Boil a Quart of good Seed Peaſe tender and thick, ſtrain and waſh it thro' with a Pint of Milk; then put thereto a Pint of ſtrong Broth boil'd with Rolls, a little Spiremint, and a dry'd French ball; ſeaſon it with Pepper and Salt, cut a Turnip in Dice, fry it and put it in.

A good Engliſh Soop.] Take a Shin of Beef, a bit of Bacon, not too ſalt, and half a Pound of Rice; ſet them on the Fire in as much Water as you think will boil them to Rags; keep it cover'd all the while; when the Goodneſs of the Meat is gone, ſtrain it off, and put to it ſome whole Pepper, ſome Cloves, Mace and Salt, and a Quarter of a Pound of the beſt Vermicelly; put in the Middle of it a boil'd Fowl, with Spice,

a little Thyme and Marjoram, and ſerve it up in a deep Soop Diſh.

A ſtrong Broth.] Take three or four Gallons of Water, and put therein a Leg and Shin of Beef cut into five or ſix Pieces; boil it twelve Hours, now and then ſtir it with a Stick, and cover it cloſe; when it is boil'd, ſtrain and cool it, let it ſtand till it will jelly; then take the Fat from the Top, and the Droſs from the bottom.

Fine Gravy.] Take a lean Piece of Beef, cut in thin Slices well beaten, and fry'd brown with a Lump of Butter, till the Goodneſs is out; put the Meat aſide, and put into the Gravy a Quart of ſtrong Broth, half a Pint of Claret, four Anchovies, a Shallot, a little Lemon-peel, Cloves, Mace, Pepper, and Salt; let all boil together; and when your Gravy is ready, put it into a Gallipot, and ſet it by till call'd for.

How to dreſs FISH *in an excellent Manner.*

To ſtew Carps an admirable Way.

SCRAPE and gut them, and put them into a ſtew-pan with the Blood, and half a Pint of White wine Vinegar, and as much Claret, as will cover them, with a bundle of ſweet Herbs, one Onion, two or three Anchovies and Jamaica Pepper; ſet them over a Charcoal-fire, and let them ſtew gently, you muſt turn them two or three Times: When you are ready, take them up out of the Liquor into a Diſh, and keep them hot; then put in half a Pound of Butter, and the Yolks of two Eggs, and ſome Muſhrooms, and ſhake it over the Fire to thicken; then pour it over the Fiſh.——If you pleaſe you may leave out the Blood, and put in Oyſters and Shrimps.

To butter Lobſters.] Take out all the Meat, and put it into a Sauce-pan with a little ſeaſon'd Gravy, a little Vinegar and drawn Butter, and ſet over a Fire for a little while; then fill your Shells, and put the reſt in ſmall Plates.

To fry Eels.] Strip them, take out the Bones and cut them in Pieces, lay them for about two Hours in Salt, Pepper, Bay-Leaves, ſliced Onion, Vinegar and Juice of Lemon, then flour

flour them well, and fry them in clarify'd Butter, and ſerve them: Garniſh the Diſh as you pleaſe.

To roaſt Lobſters.] Take a Lobſter, or as many as you will when alive, and bind them to a Spit with Pack-thread, with the Claws out ſtrait, and the ſame Time will be required for roaſting, as boiling, and baſte them with Butter and Vinegar, and if you pleaſe you may tie a bunch of Herbs to a Stick and dip in Butter and Vinegar, and baſte with that, and mind in the roaſting to ſalt them: ſerve them up as they come off the Spit, with Butter in a China Cup.

To dreſs Craw-Fiſh.] Boil them in Water, pick out the Tails, and take away the ſmall Claws, leave the large ones, but take the Shells from them; toſs them up with freſh Butter, Muſhrooms and Truffles; moiſten them with Fiſh-broth, and ſimmer them over a clear Fire: When ready, thicken your Sauce over the Stove with the Yolks of Eggs, beat in Cream, mix'd with ſhred Parſley, and ſerve them.

An admirable Way to roaſt a Pike.] Spit your Pike at length, with a Splinter on each ſide, with a bunch of ſweet Herbs, and an Onion ſtuck full of Cloves, and three Bay-leaves in the Belly, and wound about with Thread to faſten it: Then take a large Bunch of ſweet Herbs, and put Butter on them, and baſte with it, inſtead of a baſting Ladle, and ſo roaſt it: For the Sauce have three Onions ſtuck with Cloves, boil'd in white Wine, Anchovies, Bay-leaves and Butter, thicken'd with grated bread.

A Pike with Oiſters.] Firſt ſcale and gut it, and waſh it clean; cut it in Pieces, and put them into a Stew-pan, with white Wine, Parſley, Chives, Muſhrooms and Truffles, all of them haſh'd together, with Salt, Pepper and Butter, and ſet over a Stove to ſtew; blanch ſome Oyſters in Water, and a little Verjuice: Throw them, with their own Liquor into the Stew-pan, when the Pike is near enough: When done, ſerve it: Garniſh your Diſh with ſliced Lemon.

A Pudding for the Belly of a Pike.] Take Crumbs of Bread finely grated, worked up in a Lump of Butter, and ſeaſoned with a little Anchovy finely ſhred, a little Onion ſhred, and ſweet Herbs, with a little grated Nutmeg and the Liver of the Fiſh.

Note, The Liver is not always put in.

To boil a Cod's Head.] Set your Kettle on the Fire with Water, Vinegar and Salt, a Faggot of ſweet Herbs, and a large Onion; when the Liquor boils, put in the Head, on a Fiſh-plate; in the boiling, put in cold Water and Vinegar, when its boiled, drain it well, and for Sauce, take Gravy and Claret, boiled with a Faggot of ſweet Herbs and an Onion, two or three Anchovies, half a Pint of Shrimps, and the Meat of a Lobſter ſhred fine: Then put the Head on a Diſh, pour the Sauce thereon, ſtick ſmall Toaſts on the Head, and and lay about it the Spawn, Melt and Liquor: Garniſh it with Parſley, boiled Barberries and Lemon.

To broil Chubs.] When you have ſcalded the Chub, cut off his Tail and Fins, waſh him clean, and ſlit him through the Middle: Then cut it three or four Times on the Back, and broil it over Charcoal; while it is broiling, baſte it with good Butter, mingled with Salt, and ſome Thyme ſhred fine.

How to ſtew Tench.] Cut your Tench and waſh them clean, fry them in brown Butter, then ſtew them with white Wine, Verjuice, a Faggot of ſweet Herbs, Salt, Pepper, Nutmeg, a bay-leaf and a little Flour: When the Fiſh is enough, put in Oyſters, Capers, Ketchup and Lemon: Garniſh your Diſh with Criſp bread.

How to boil a Turbut or Poliburt.] Your Fiſh being made clean, make a Bouillon of half Wine and Water, and ſeaſon it with Spice, Salt, Herbs, and Lemon-peel; let it boil ſome Time before you put it on your Fiſh, and boil it half an hour, ſcum it as it boils, then take it up and drain it; you may ſerve it, with Fiſh-ſauce upon Sippits or plain Butter.

How to make an excellent Sauce for Salmon.] Put into the Liquor of the Salmon, when you boil it, Salt, Vinegar and Mace; take a Quarter of a Pint of the Liquor, and draw your Butter with it, mince it into an Anchovy waſh'd clean, ſome Lemon-juice and Nut meg, half a Pint of Shrimps, two ſpoonfuls of white Wine, with Ketchup and Muſhrooms.

How to dreſs Crabs.] Take out the Meat and cleanſe it from the Skins, put it into a Stew-pan, with a Quarter of a Pint of white Wine, ſome Crumbs of white Bread, an Anchovy, and a little Nutmeg; ſet them over a gentle Charcoal Fire, with the Yolk of an Egg beat into it, a little Pepper, and ſtir all together, and ſerve them up.

How to dreſs Smelts.] Let them ſtew in a Pan with Butter, white Wine, a Piece of Lemon, a little Flour and Nutmeg, and ſerve them up with Capers.

How to make a good Sauce for all freſh Fiſh.] Take two Anchovies, and boil them in a little white Wine a Quarter of an Hour, with a little Shallot cut thin; then melt your Butter very thick, and put in a Pint of pick'd Shrimps, and give them a Heat in the Butter, and pour them upon the Fiſh: You may add Oyſter Liquor if you will.

Force-Meats, Haſhes, &c.

Forc'd-Meat, to be uſed as Occaſion requires.

TAKE four Pounds of a Leg or Fillet of Veal, and two Pounds of fat Bacon, two Pounds of beſt Suet; boil them over a clear Fire three Quarters of an Hour, and throw them into cold Water, leaſt your fat Bacon ſhould diſſolve in mincing: Mince all theſe very fine, each ſeparate, and then all together, then take the Crumbs of four French Rolls ſoaked in Milk, ſixteen Eggs raw, Pepper, Salt, Onion and Parſley, according to your Palate, half a Nutmeg, and put all theſe, with the above Ingredients, into a Mortar, and pound them very fine, and keep it for your Uſe: This may be uſed for moſt Diſhes; indeed in Pies, Eggs are not proper.

Scotch Collops an excellent Way.] Take the Fleſh Part of a Leg of Veal lard it with Bacon, as much as you think fit, ſliced very thin; then take half a Pint of Ale, and do the Veal in it, till the Blood be out; then pour out the Ale into a Porringer, and take a little Thyme, Savoury, and ſweet Marjoram, chopp'd ſmall; ſtrew it over the Veal, fry it in Butter, and flour it a little, till enough; then put it in a Diſh; put the Butter away, and fry thin bits of Bacon and lay in the Middle of the Diſh. For the Sauce, put into the Ale, four Anchovies, and a little white Wine, the Yolks of two Eggs, a little Nutmeg or Pepper: Melt the Anchovies before you put in the Eggs; when it begins to thicken, put in a Piece of Butter and ſhake it about till melted; then pour it over your Meat.

Meat. You may do it in Gravy inſtead of Ale; melt your Anchovies in white Wine.

Calf's Head haſh'd.] Boil the Head till the Meat is near enough for eating, take it up, and cut it into thin Slices; then put to it half a Pint of good Gravy: To this Liquor put two Anchovies, half a Nutmeg, a little Mace, a ſmall Onion ſtuck with Cloves; boil this up in the Liquor a Quarter of an Hour; then ſtrain it, and let it boil gently again, then put in your Meat, with a little Salt, and ſome Lemon-peel ſhred fine, and let it ſtew a little: Mix the Brains with the Yolks of Eggs, and fry them for Garniſh; when the Head is ready, ſhake it in a Piece of Butter, and ſerve it up.

An admirable Way to roaſt a Calf's Head.] Take a Calf's Head with the Skin on, and boil it an Hour and a half; when cold, lard it with Lemon-peel, and then ſpit it, when enough make good ſavoury Sauce, as you do for a haſh'd Head, and put into it forc'd Meat Balls fry'd Sweet-breads, Eggs and Clary, a little Bacon, ſome Truffles, Muſhrooms and Oyſters, and a little Lemon-juice, and mix it all well together with the Sauce, and pour over the Head. It may be done as well with the ſkin off, as it comes from the Butchers.

How to make forc'd Meat Balls.] Take a Pound of Veal, and the ſame Weight of Beef-ſuet, and a bit of Bacon, ſhred all together; beat it in a Mortar very fine, then ſeaſon it with ſweet Herbs, Pepper, Salt, Cloves, Mace and Nutmegs; and when you roll it up to fry, add the Yolks of two or three Eggs to bind it, you may add Oyſters, or Marrow, at an Entertainment.

How to ſtew Beef-Steaks.] Take the Steaks of the Rib, and half broil them and put them into your Stew-pan, cover'd with Gravy; let them be well ſeaſon'd with Pepper and Salt; roll up a Bit of Butter and Flour, and the Yolk of an Egg, and throw it in: ſerve it with a few Capers thrown over it.

How to roaſt Veniſon.] After the Haunch is ſpitted, beat the Whites of three or four Eggs, and ſprinkle in ſome of the beſt Flour, and rub it over your Meat with a Feather; baſte it with your Butter, and drudge it with Flour.——For your Sauce, boil Claret, a little Pepper, Mace, Salt, Gravy and Butter, thicken it with grated bread.

How to make Muſtard.] Chuſe good clear Seed, and pick it,

it, and waſh it in cold Water, drain it, and rub it very dry in a clean cloth, then pound it in a Mortar, with the beſt white Wine Vinegar, and ſtrain it, not too thin, and keep it always cloſe cover'd, or it will loſe its Strength.

Beef dry'd after the Yorkſhire Way.] Take the beſt Part of a Buttock of a fat Ox, and cut it in what Shape you pleaſe; then take a Quart of Petre-ſalt, and as much good bay Salt as will ſalt it very well, and let it ſtand in a cold Cellar ten Days in Salt, in which Time you muſt turn it and rub in the Salt; then take it out of the Brine, and hang it in a Chimney where a Wood Fire is kept, for a Month, in which Time it will dry, and keep a Year. When you eat it, boil it tender, and when cold, cut it in Slices, and eat it with Vinegar and bread and butter.

How to roaſt a Tongue and Udder.] Boil the Tongue a little, blanch it, and lard it with Bacon, the Length of an Inch, being firſt ſeaſoned with Nutmeg, Pepper and Cinnamon, and ſtuff the Udder full of Cloves: Then ſpit and roaſt them, baſte them with ſweet Butter, and ſerve them up with Claret-ſauce: Garniſh it with ſliced Lemon.

How to clariſy Butter.] Melt your Butter in a large glaz'd Pot, on a gentle clear Fire, put a little Water to it, and ſhake them well together; when it is cold, take away the Curds and Whey from the Bottom, do this three or four Times, the laſt Time put in a Spoonful of Orange-flower-water, and ſhake it well together, and pour it into your Gallipots for Uſe: ſtop it down with Bladder and Leather.——This will keep ſome Time.

Veal or Mutton Cutlets.] Dip them in melted Bacon, and ſeaſon them with all Sorts of ſavoury Herbs, Salt, and Pepper, and ſtrew over them the Crumbs of white Bread, and broil them over a Stove, and ſerve them up with Gravy: Inſtead of Gravy, you may ſerve them up with a Ragoo of Sweet-breads, Muſhrooms and Morels: Garniſh with fry'd Parſley and Lemon.

How to make Sauſages.] Take a Pound of the Fleſh of a Leg of Pork and ſhred it fine, then take a Pound of Hog's Fat, and cut it ſmall with a Knife, and to every Pound of Fleſh and Fat, take half an Ounce of white Pepper, one large grated Nutmeg a Pennyworth of beaten Cloves and Mace, a Spoonful of ſhred Sage, and two or three Tops of Roſemary

cut

cut very fine, and ſalt it to your Palate; mix all theſe well together, with a little cold Water, and ſo fill your Guts prepared for the Purpoſe.

Sauſages of Veal or Lamb.] Take ſome of the Lean of a Leg of Veal or Lamb, cut it ſmall, and pound it in a Mortar; ſeaſon it with Salt, Pepper, Cloves, Mace and Nutmeg, temper it well together, put in a little chopt Sage, and three or four Yolks of Eggs; make them long like Sauſages, upon a Pie-plate, ſo fry them with ſweet Butter, turn them often in the Pan; you may roll them in Yolks of Eggs.

A Leg of Pork Ham Faſhion.] The Pork muſt be cut like a Ham: then a Quart of ordinary Salt, and a Quart of Bay-ſalt, and heat it very hot: mix it with a Pound of coarſe Sugar, and an Ounce of Salt-petre beaten fine, and rub the Ham very well with it, and cover it all over with what is left, for it muſt go all on, and let it lie three Days, then turn it every Day for a Fortnight, then take it out, and ſmoke it as hot as you can.

How to make Verjuice.] Get the cleareſt and beſt Crabs, when they are near ripe, and lay them all together in Heaps to ſweat: then throw away the rotten ones, and pick out the Stalks, and beat them in a Maſh, ſqeeze the Juice through a Hair-ſieve, and put it into Bottles, and cork them cloſe.

How to make Polonia Sauſages.] Take a Piece of red Gammon of Bacon, and half boil it; and mince with it the ſame Quantity of bacon Lard, and put to them minc'd Sage, Thyme, Pepper, Salt, Cloves, Mace and Nutmeg finely beaten, the Yolks of two or three Eggs to bind it, and as much red Wine as will bring it to a thick body: Mix them well with your Hands, and fill them in large Skins, and hang them in a Chimney where Wood is burnt to dry, take Care they are not ſmoked.

PICKLING.

How to pickle Cucumbers.

MAKE a ſtrong Pickle of Salt and Water, ſo as to bear an Egg, and boil it, pour it boiling hot upon the Cucumbers, and let them ſtand two Hours, then take Vinegar with

with a little Pepper and Mace, then put your Cucumbers in it, ſet it on the Fire, hang your Pot pretty high, and let it ſimmer till they look green, but do not let it boil, then take them off and cover them cloſe, the next Day boil your Pickle and pour it over them again.

How to pickle Oyſters.] Take a Buſhel of large Oyſters, ſave the Liquor, and if that is not enough, add to it ſome white Wine, half an Ounce of Mace, and as much whole Pepper, let them boil together till you think they are enough, then take out the Oyſters, and take a Quarter of a Pint of Vinegar, and white Wine, a Handful of Salt, put it to the Liquor and boil it a Quarter of an Hour, put them into an earthen Pan, and when cold put the Liquor to them.

How to pickle Melons or large Cucumbers.] Take the largeſt and greeneſt Cucumbers, cut out a Piece the Length of your Cucumbers in one of the Sides, cleanſe the Seeds and dry them well; then pour into them ſome Cloves, Mace, whole Pepper and bruiſed Muſtard-ſeed; peel two or three cloves of Garlick, and the ſame Quantity of Shallot, ſome Ginger ſliced thin, according to the Quantity you make, and put in a little Salt, lay the Piece in its Place, that you cut out of the Side, and tie it cloſe with Pack-thread, and lay them in an earthen Pan, and then put to them as much white-Wine Vinegar as will cover them, with half a Pint of made Muſtard to three Pints of Vinegar, and a Bay-leaf; with Salt according as you like, let them lie in this Pickle nine Days; then put them into a Braſs Kettle, and ſet them over the Fire to make them Green; ſtop them down very cloſe, and let them have one or two boils at a Time; then take them off, let them ſtill be cloſe ſtop'd, and let them ſtand to green; then ſet them over the Fire again, and ſo order them till they are very green, then take them out of the Pickle, and put them into a Jarr, or Pot, boil the Pickle, and put it to them boiling hot, and tie them over with Leather, and uſe them when you pleaſe.

How to pickle Muſhrooms.] Scoop or peel them, throw them into Water and Salt, ſkim and ſtrain them thro' a Sieve, put them into Salt and Water made ſtrong, and let them lie there 3 Hours; then put them into Beer Vinegar, and let them ſtand two Days, and then put them into white-Wine Vinegar, with ſome Mace, Cloves, Nutmeg, white Pepper, and Ginger;

Ginger; boil the Pickle, but not the Spice, and let it be cold before you put it to the Muſhrooms.

How to diſtill Verjuice for Pickles.] Take three Quarts of the ſharpeſt Verjuice, and put it into a cold Still, and diſtill it off very ſoftly; the ſooner it is diſtill'd in the Spring, the better for Uſe.

How to pickle Sampbire.] Gather your Samphire in May, pick it, and lay it for two Days in Salt and Water, then take it out, and put it into a Pot and ſoak it over a clear gentle Fire, cover it cloſe till it is Green and Criſp. and put it into Pots, or Glaſſes, tie it down cloſe with Bladder or Leather.

How to pickle Lettuce.] Take Cabbage Lettuce, cut off the looſe Leaves, and the bottom of the Stalks, then take the Cabbage Part, and waſh them well, boil them in clean Water till they are ſoft, then lay them on a Sieve to drain for 24 Hours, then cruſh them with your Hands to get the Water out, ſo lay them cloſe in an earthen Pot, between every Row ſtrew ſome Salt, white Pepper, Ginger ſliced, a little whole Mace, a Clove of Garlick on the Top, fill the Pot with white Wine Vinegar, and put a Paper cloſe to them, and if they mould, put a freſh one, as the Vinegar ſinks, fill the Pot with freſh, tie them very cloſe, and ſet them in a cloſe Place.

How to pickle Walnuts.] Take Walnuts very young, not ſhell'd at all, pare them very thin, ſcald them well in Salt and Water, and put them into it, and give them two or three warms on the Fire, then make ready ſome ſtrong Pickle of Vinegar, and a little Salt, Pepper and Ginger to your Taſte, then take them out of the Water in which they are firſt boiled, and put them into the Pickle, keep them cloſe covered, after a Month change the Pickle, and thus you may keep them all the Year.

How to pickle French-beans.] Take French-beans before they have any Strings, and lay them in an earthen Pot, and betwixt every Lay of Beans a Handful of Salt, then let them ſtand till they are ſhrunk, and the Salt pretty well diſſolved; then cover them with Vinegar. Before you boil them for Uſe, you muſt keep them an Hour in Water, then hang them on the Fire, putting them in when the Water is cold. When

they

they are boiled, let them ſtand till they are cold, and cover them with white Wine Vinegar.

How to pickle Onions.] Lay your ſmall hard Onions in Water and Salt, and let the Pickle be Vinegar and Spice.

How to pickle Collyflowers.] Take the whiteſt and cloſeſt collyflowers before they brown, cut them the Length of your Finger from the Stalks, and boil them a very little in a Cloth in Milk and Water, not till they are tender; then take them out, and let them be cold. For the Pickle, take the beſt white Wine Vinegar, Cloves, Mace, a Nutmeg quarter'd, a little Pepper, and a Bay-leaf, ſo let theſe boil; and when cold, then put in your Collyflowers.—In three or four Days they will be fit to eat.

How to pickle Smelts, to exceed Anchovies.] Firſt waſh and gut them clean; then lay them in Rows, and put between every Layer of Fiſh, Pepper, Nutmeg, Mace, Cloves, and Salt, well mix'd, and four Bay-leaves, powder'd Cochineal, and Petre-ſalt, beat and mix'd with Spice, boil red Wine Vinegar enough to cover them, and put to them when quite cold.

How to pickle Aſparagus to keep the whole Year.] Break the Heads off, and put them up in white Wine Vinegar, and Salt, according to Diſcretion, ſo that they be well cover'd; then take them out, and boil the Pickle, and ſcum it very well; if there be occaſion, renew it with Vinegar and Salt, and when cold, put them in again, and they will keep a whole Year; uſe them when you will; only boil them tender, and eat them with Butter.

How to pickle Pork.] Take the principal Pieces of the Pork, and ſalt them lightly, with ordinary Salt; then lay them hollow, that the Blood may drain from it, with the fleſhy Side downwards; let it lie two or three Days amongſt the Salt, put ſome beaten white Pepper, and a few Cloves bruiſed; ſalt it well, and pack it very cloſe in the Thing you keep it in, with the Rind downward; cover it with Salt, and when it has ſtood near three Weeks, put in as much Salt Pickle as will cover it, and then lay a falſe Bottom on the Top, to keep it under Pickle.——Put the ordinary and bony Pieces by themſelves.

How to pickle red Cabbage.] Take a red Cabbage, and ſlice it round as thin as poſſible; boil your Vinegar with Pepper,

Salt, and Mace, and pour it boiling hot on the Cabbage, and ſtop it down cloſe, let your Pot ſtand juſt within the warmth of the Fire for ſome Time. This is a Pickle of little Uſe, but for the garniſhing of Diſhes, Sallads and Pickles, tho' ſome People are fond of it.

To pickle Salmon.] Take two Quarts of good Vinegar, half an Ounce of Jamaica Pepper, Cloves and Mace, of each a Quarter of an Ounce, near a Pound of Salt; bruiſe the Spice groſly, and put all theſe to a ſmall Quantity of Water, put juſt enough to cover your Fiſh, cut your Fiſh round, in three or four Pieces, according to the ſize of the Salmon, and when the Liquor boils, put in your Fiſh, boil it well, then take the Fiſh out of the Pickle, and let it cool, and when it is cold put your Fiſh into the Barrel or Stein you keep it in, ſtrewing ſome Spice and Bay-leaves between every Piece of Fiſh; let the Pickle cool, and ſcum off the Fat, and when the Pickle is quite cold, pour it on your Fiſh, and cover it very cloſe.

How to pickle Tench.] When your Tench is cleans'd, have a Pickle ready boil'd, half white Wine and half Vinegar, a few blades of Mace, ſome ſliced Ginger, whole Pepper, and Bay-leaf, with a Piece of Lemon-peel and ſome Salt; ſo boil your Tench in it, and when it is enough, lay them out to cool, and when the Liquor is cold, put them in; it will keep but a few Days.

How to pickle Muſcles or Cockles.] Take your freſh Muſcles, or Cockles, waſh them very clean, and put them in a Pot over the Fire till they open, then take them out of their ſhells, and pick them clean, and lay them to cool; then put their Liquor to ſome Vinegar, whole Pepper, Ginger ſliced thin, and Mace, and ſet it over the Fire; when it is ſcalding hot, put in your Muſcles, and let them ſtew a little, then pour out the Pickle from them, and when both are cold, put them in an earthen Jug, and cork it up cloſe: In two or three Days they will be fit to eat.

An excellent Way to make Vinegar, by which a Perſon lately acquired a good Fortune.] Put a Pound of coarſe Sugar to every Gallon of Water; let it boil, and keep ſcumming it as long as any Scum will ariſe; it muſt afterwards be put into Tubs to cool like Beer; when it is cold as Beer to work, toaſt a large Piece of Bread, and rub it all over with Yeaſt, put this into the Liquor, and let it work near thirty Hours; then put the

the Liquor into a ſtout Iron-bound painted Caſk, which muſt be ſet in the Sun, and in ſuch a Place as it can remain in. If made in March it will be fit for Uſe about July; it is beſt to draw it off into Bottles, and keep it for Uſe. This is the ſtrongeſt of Vinegar, and will do very well for Pickling, with a third Part, of cold ſpring Water to it, and be full ſour enough; and will likewiſe when uſed alone, keep moſt ſorts of Pickles without boiling, nor indeed do I ever uſe it hot, unleſs with my green Pickles.

Paſties, Pies, Paſtes, Puddings, Cakes. &c.

Puff Paſte.

LAY down a Pound of Flour, break into it two Ounces of Butter and two Eggs, then make it into a Paſte with cold Water; work a Pound of Butter to the Stiffneſs of your Paſte, and roll out your Paſte into a ſquare Sheet, ſtick it all over with bits of Butter; roll it up like a Collar; double it up at both Ends; that they may meet in the Middle; roll it over again as aforeſaid, and then uſe it.

A Lear for Paſties.] Seaſon your Bones of that Meat you put it into your Paſty, cover them with Water, and bake them; when they are bak'd, ſtrain the Liquor into the Paſty.

To make Minc'd Pies.] Take three Pounds of the Inſide of a Surloin of Beef, ſeven Pounds of Suet, ſeven Pounds of Currants well waſh'd, two Pounds of Raiſins of the Sun ſton'd, three Ounces of Cinnamon, Cloves, and Mace, the Paring of an Orange, and a Lemon ſliced ſmall, and the Juice ſqueez'd, ſix Sippings chopp'd in half, an Ounce of Carraway Seeds ſteep'd all Night in a Pint of Sack, ſweeten'd to your Palate; add what Sweet-meats you will.

A Pigeon-pie.] Truſs and ſeaſon your Pigeons with Pepper, Salt, and Nutmeg; lard them with Bacon, and ſtuff them with forc'd Meats; lay on Lamb-ſtones, Sweet-breads, and Butter, and cloſe the Pie; pour in Liquor made of Claret, Gravy, Oyſter-Liquor, two Anchovies, a Faggot of ſweet Herbs, and an Onion; boil this up, and thicken it with brown

Butter. This Liquor ſerves for ſeveral other Sorts of Meat and Fowl Pies. A Chicken Pie is made the ſame Way.

Hare Pie.] Cut your Hare in Pieces, break the Bones, and ſeaſon it to your Taſte, and lay it in your Pie, with ſliced Lemon and Butter, and cloſe the ſame.

Veal Pie to be eat cold.] Raiſe a high round Pie; then cut a Fillet of Veal into four or five Fillets, and ſeaſon it with Pepper, Salt, Nutmeg, Mace and Cloves, a little minced Sage, and ſweet Herbs, and lay it in the Pie, with Slices of Bacon at the bottom; and between each Place lay on Butter, and cloſe the Pie. When it is baked, and half cold, fill it up with clarify'd Butter.

Veniſon Paſty.] Bone a Side or a Haunch of Veniſon cut ſquare, ſeaſon it with Pepper, and Salt, and make up your Paſty; for a Buck Paſty, a Peck of Flour, and for a Doe, three Quarters of a Peck; two Pounds of Beef-ſuet at the bottom of the Buck, and a Pound and half at the Bottom of the Doe; work your Paſte as before; put in a Lear. A Lamb Paſty is made as the Doe.

Beef Paſty.] Cut out the Beef, and ſeaſon it over Night with Pepper, Salt, and a little red Wine and Cochineal, and make it up as the Buck-Paſty. To each of theſe Paſties pour in a Lear.

To make a baked Bread Pudding.] Take a Penny Loaf, cut it in thin Slices, then boil a Quart of Cream or new Milk, and put in your Bread, and break it very fine: put five Eggs to it, a Nutmeg grated, a Quarter of a Pound of Sugar, and half a Pound of Butter, ſtir all theſe well together, butter a Diſh, and bake it an Hour.

A Rice Pudding.] Take half a Pound of Rice and boil it in Milk over Night, and ſo let it ſtand in a Cullendor all Night; the next Morning put into it four Eggs, the Crumbs of a Two-penny Loaf, a little Cream, and a Quarter of a Pound of Beef-ſuet finely ſhred, and ſeaſon it with Nutmeg, Salt and Sugar; put Currans in as you think fit, then tie it up in a bag and boil it well, ſo ſerve it up with Butter, Sagar and Roſe-water.

A good boiled Pudding.] Take a Pound and a Quarter of Beef-ſuet, after it is ſkin'd ſhred it very fine; then ſtone three Quarters of a Pound of Raiſins, and mix with it a little Salt, four Eggs, four Spoonfuls of Cream, and about half a Pound

of

of fine Flour; mix theſe well together pretty ſtiff, tie it in a Cloth, and let it boil four Hours; melt Butter thick for Sauce.

Another baked Pudding.] Take a Pound of Beef-ſuet, and ſhred it as ſmall as for minc'd Pies, a Pound of Flour, a Pound of Currans, a Quart of Milk, a Penny Loaf; you muſt boil your bread in your Milk, and when it is a little cold mix the other Things with it, and ſix Eggs a little Nutmeg, Sugar, and Salt to your Taſte. It will take two Hours baking.

A Plumb Pudding without Suet.] Take a Pint of Milk, mix it with Flour very thick, ſix Eggs, four of the Whites left out, half a Pound of Raiſins of the Sun, ſtoned, a little Nutmeg, a little beaten Ginger, two Spoonfuls of Brandy, half a ſpoonful of Roſe-water, half a Pound of melted Butter; mix it well, and boil it two Hours.

A proper Paſte for Tarts.] Take three Quarters of a Pound of butter mixed well with a Pound of Flour, *Or thus:* Take equal Quantities of Flour, Butter and Sugar mixed well, beat it with a rolling Pin, and roll it thin.

A good common Cruſt for large Pies.] Take half a Peck of Flour, the Yolks of two ſmall Eggs; boil ſome Water and put in half a Pound of dried Suet, to which add near a Pound of Butter. Take off the Suet and Butter, and uſe as much of the Liquor as will make it into a light Cruſt; it muſt be work'd well, and roll'd out as uſual.

A ſtanding Cruſt for large Pies of any Sort.] Take half a Peck of Flour, butter three Pounds; boil the Butter in two Quarts of Water, ſcum it off, and add it to the Flour, but take care to take as little of the Liquor as poſſible; work it into Paſte; pull it in Pieces till cold, and it is ready for the Uſe you deſign it.

A good Cruſt with cold Water.] To every Pound of Flour rub in half a Pound of Butter, and the Yolk of a ſmall Egg, in the making it uſe cold Water.

A good Cruſt with Beef Dripping.] To every Pound of Flour, half a Pound of Beef Dripping: Manage your Dripping thus, it muſt be boiled in clear Water, then take off the Fat and ſtrain it; let it ſtand till cold; ſcrape it, and boil it three or four Times over, then work it as fine as you can, and make it into Paſte with cold Water.

A proper Cruſt for Cuſtards.] A Pound of Flour requires three Quarters of a Pound of butter, and the Yolks of four Eggs, a few Spoonfuls of Cream, mix all well together, and let it ſtand ten or twelve Minutes, then work it, and roll it out very thin.

To ice Tarts.] Take a little Yolk of an Egg and melted Butter, beat it very well together, and with a Feather waſh over your Tarts, and ſift Sugar on them juſt as you put them in the Oven.

To make a Plumb Cake.] Take three Pounds of Flour, the like Weight of Currans, one Pound of Sugar, one Pound of Butter, the like Weight of Orange and Lemon-peel, candied; and it ſet on with Milk, lukewarm; a little Nutmeg, Allſpice, Ginger, Cloves and Mace, half a Pint of Yeaſt, and four Eggs.

Cheeſe Cakes.] Take two Quarts of Milk or Cream, and the Yolks of eight Eggs, and but four Whites, beat them very well, and ſet it on the Fire; when it boils take it off, and ſtrain the Whey gently from it, to the Curd, put ſome Nutmeg grated, and ſome Cinnamon beat, four Spoonfuls of Roſe-water, and as much Sack, a Quarter of a Pound of Currans, ſome Butter and fine Sugar, and grated Naples Biſkets: You may put to it what Cruſt you pleaſe.

To make very good Whigs.] Take a Quarter of a Peck of fine Flour, and put into it three Quarters of a Pound of freſh Butter till it is like grated bread, ſomething more than a Pound of Sugar, half a Nutmeg, a little Ginger grated, three Eggs beaten very well, and put to them half a Pint of Ale Yeaſt; make a Hole in your Flour, and pour in your Eggs, and as much Milk juſt warm as will make it into a light Paſte; let it ſtand before the Fire to riſe half an Hour, then make it into a Dozen and a half of Whigs; waſh them over with Eggs juſt as they are put into the Oven; and half an Hour will bake them.

Shrewſbury Cakes.] Take a Pound of Sugar, three Pounds of fine Flour, a Nutmeg grated, ſome beaten Cinnamon, the Sugar and Spice muſt be ſifted into the Flour, and wet with three Eggs, and as much melted Butter as will make it of a good Thickneſs to roll into a Paſte; mold it well and roll it, and cut it into what Shape you pleaſe; perfume them, and prick them before they are put into the Oven.

To make a good Seed-Cake.] Take ſix Pounds of fine Flour, rub into it a Thimble full of Carraway Seeds finely beaten, and two Nutmegs grated and Mace beaten; then heat a Quart of Cream hot enough to melt a Pound of Butter in it, and when it is no more than milk warm, mix your Cream and Butter with a Pint of good Ale Yeaſt, and then wet your Flour with it, make it pretty thin; juſt before it goes into the Oven, put in a Pound of rough Carraway Seeds, and ſome Citron ſliced thin; three Quarters of an Hour in a quick Oven will bake it.

For Paſte Royal.] Take a Pound and half of flour, a Pound of Butter, an Egg, and a Quarter of a Pound of fine Sugar, being bruiſed fine with a Rolling Pin; work theſe into a Paſte.

MADE WINES, &c.

To make Raiſin Elder Wine.

TAKE ſix Gallons of Water, and boil it half an Hour; and when it is boil'd, add to every Gallon of Water, five Pounds of Malaga Raiſins ſhred ſmall; pour the Water boiling hot upon them, and let it ſtand nine Days, ſtirring it twice a Day: Boil your Berries as you do Currans for Jelly, and ſtrain it fine; then add to every Gallon of Liquor a Pint of Elderberry Juice: Then ſtir all together, ſpread a Toaſt on both Sides with Yeaſt, let it work a Day and Night, then put it into a Veſſel which be ſure to fill as it works over; ſtop it cloſe when it has done working, till you are ſure it is fine, then bottle it.

Cowſlip Wine.] Take a Buſhel of Cowſlips pick'd out of the Huſks, and three Gallons of Water, two Pounds of Sugar to every Gallon, boil the Water and Sugar till you can take off all the Scum, pour out this Liquor ſcalding hot into the Flowers, they being firſt ſlightly bruiſed in a Stone Mortar, and ſo ſtand till the Liquor have taken in all the Colour of the Cowſlips, which will be in leſs than half an Hour, then ſtrain it thro' a Hair Strainer, and let it ſtand till it is of ſuch warmth as Beer, when it is wrought with Yeaſt, then put in the like Quantity of Yeaſt, as is uſual to ſuch Proportion of Beer, and

when it is come to have a little Head, run it into a Veſſel where it may work over; after 24 Hours, or when it has done working, draw it out into Bottles, tie it very cloſe, and after three Weeks it will be ready to drink; you may put into every Bottle four or five Drops of Citron, and if two Pounds of Sugar be added it will keep much better.

Orange Wine.] Take ſix Gallons of Spring Water, twelve Pounds of the beſt Powder Sugar, the Whites of four Eggs well beaten, put the Eggs into Water and Sugar cold, let all boil together a Quarter of an Hour, ſcumming it as it riſes, then let it cool in a Tub, then put ſix Spoonfuls of Yeaſt, ſix Ounces of Syrup of Citron, well beaten together, put the Juice and outward Rinds of 50 Oranges, but none of the Whites; let all this work two Days and two Nights, then put in ten Quarts of Rheniſh Wine in a Barrel, then run it into that Veſſel, and ſtop it well and let it ſtand ten or twelve Days, then bottle it up, and work it very well.

To make White Mead.] To every Gallon of Water, put a Pint of Honey, and half a Pound of Loaf Sugar, ſtir in the Whites of four Eggs beat to a Froth, and boil it as long as any Scum will ariſe; when it is cold, work it with Yeaſt, and to every Gallon put the Juice and Peel of a large Lemon: Stop it up when it has done working, and bottle it in ten days.

Strong Mead.] To four Gallons of Water put 18 Pounds of Honey; beat the Whites of ſix Eggs, ſtir them with the Honey till it be all melted; ſcum it well as long as it boils, and beſure it boil an Hour and a half; if you like the Taſte, you may put a Sprig of Roſemary in the boiling; when it is cold, work it with a Toaſt ſpread with Yeaſt; and when you put it into a Veſſel, hang therein a Nutmeg, the Weight of that in Mace, and the ſame Quantity in Cloves, with four Races of Ginger, in a bit of Muſlin; the Spice muſt be beaten; put in the Peel of two Lemons, and when it has done working, ſtop it up, and let it ſtand ſix Months before you bottle it.

Damſin Wine.] To every Gallon of Water put two Pounds and a half of Sugar, which you muſt boil and ſcum three Quarters of an Hour; and to every Gallon put five Pints of Damſins ſtoned; let them boil till it is of a fine Colour, then ſtrain it through a fine Sieve; work it in an open Veſſel three or four Days, then pour it off the Lee, and let it work in

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that Veſſel as long as it will; then ſtop it up for ſix or eight Months, then if fine, you may bottle it, and keep it a Year or two in Bottles.

Gooſeberry Wine.] Gather your Gooſeberries in dry Weather, when they are half ripe, pick them, and bruiſe a Peck in a Tub, with a wooden Mallet; then take a Horſe-Hair Cloth, and preſs them as much as poſſible, without breaking the Seeds; and when you have preſſed out all the Juice, to every Gallon of Gooſeberries, put three Pounds of fine dry powder Sugar, ſtir it together till the Sugar is diſolved, then put it in a Veſſel which muſt be full. If ten or twelve Gallons, let it ſtand a Fortnight; if a twenty Gallon Caſk, let it ſtand five Weeks. Set it in a cool Place, then draw it off from the Lees, then clear the Veſſel of the Lees, and pour in the clear Liquor again. If it be a ten Gallon Caſk, let it ſtand three Months, if a 20 Gallon, four or five Months, then bottle it off.

Birch Wine as made in Suſſex.] Take the Sap of Birch freſh drawn, boil it as long as any Scum riſes; to every Gallon of Liquor, put two Pounds of good Sugar, boil it half an Hour, and ſcum it clean; when it is almoſt cold, ſet it to work with a little Yeaſt ſpread on a Toaſt, let it ſtand five or ſix Days in an open Veſſel, ſtirring it often, then take ſuch a Caſk as the Liquor will fill, and fire a large Match dipt in Brimſtone, and put into the Caſk, and ſtop in the Smoke, till the Match is extinguiſhed, and as quick as poſſible pour in a Pint of Sack, or Rheniſh, which Taſte you like beſt, for the Liquor retains it, rinſe the Caſk well with this, and pour it out: Then pour in your Wine, and ſtop it cloſe for ſix Months, then if it is perfectly fine, you may bottle it.

Raſberry Wine.] To every Quart of Fruit you muſt put boiling hot, a Quart of Water; cover it very cloſe and let it ſtand 24 Hours; then ſtrain it, and to three Quarts of Liquor put 2 Pounds of good Sugar; ſtir it together and ſpread a Toaſt with Yeaſt, ſet it to work, and pour it off the Lees, put it into your Veſſel, and when it has quite done working ſtop it up: If it is fine in ſix or ſeven Months, you may bottle it, and keep it a Year in the Bottles.

Note, *You muſt at firſt watch all Wines, and if you find them fret, continue to fine them off the Lees every Day for ſome Time, as faſt as any ſettles.*

Fine

Fine Currant Wine.] Take two or three Gallons of Water, nine Pounds of Liſbon Sugar, boil the Water and Sugar half an Hour and ſcum it clean; then have a Gallon of Currants pick'd but none bruiſed; pour the Liquor boiling-hot over them, and when cold work it with half a Pint of Ale Yeaſt, two Days, then pour it thro' a Flannel or Sieve, then put it into a Barrel fit for it, with half an Ounce of Iſinglaſs well bruiſed, when it has done working, ſtop it cloſe for a Month, then bottle it, and in every Bottle put a very ſmall Lump of double refin'd Sugar. This is an excellent Wine, and has a beautiful Colour.

A cheap Way to make a ſmall Currant Wine.] Take a Pound of good Currants, and put them into a deep ſtrait-mouthed earthen Pot, and pour upon them about three Quarts of hot Water, having firſt diſſolved in it three Spoonfuls of the pureſt and neweſt Ale Yeaſt; ſtop it cloſe till it works, then give it Vent, as is neceſſary, and keep it warm for about three Days, it will work and ferment; taſte it after two Days, to ſee if it be grown to your liking; then let it run thro' a Strainer, to leave behind all the Currants and Yeaſt, then bottle it up, it will be very quick and pleaſant, it is admirable good to cool the Liver and cleanſe the Body. It will be ready to drink in four or five Days.—This is recommended by many eminent Phyſicians.

Note, *In the making the ſtrong Currant Wine, Experience has convinced me, that the Trouble of picking the Currants from the ſtalks may be ſaved, for I can aſſure the Reader, I never made better Wine from Currants than I have done for the laſt five Years, none of which Currants were picked from the Stalks, my chief Care being to take off the bruiſed Fruit.*

To recover Wine that is turned ſharp.] Rack off your Wine into another Veſſel, and to ten Gallons put in the following Powder; take Oyſter Shells, ſcrape and waſh off the dirty outſide of the Shell; then dry them in an Oven till they will powder. A Pound of this Powder to every nine or ten Gallons of Wine; ſtir it well together, ſtop it up, and let it ſtand to ſettle two or three Days, or till it is fine; as it is fine bottle it off, and cork it well.

To clear Wine.] Take half a Pound of Hartſhorn and diſſolve it in Cyder; if it be for Cyder, Rheniſh Wine, or for any other Liquor: This is enough for a Hogſhead.

17. 6. 06.

FINIS